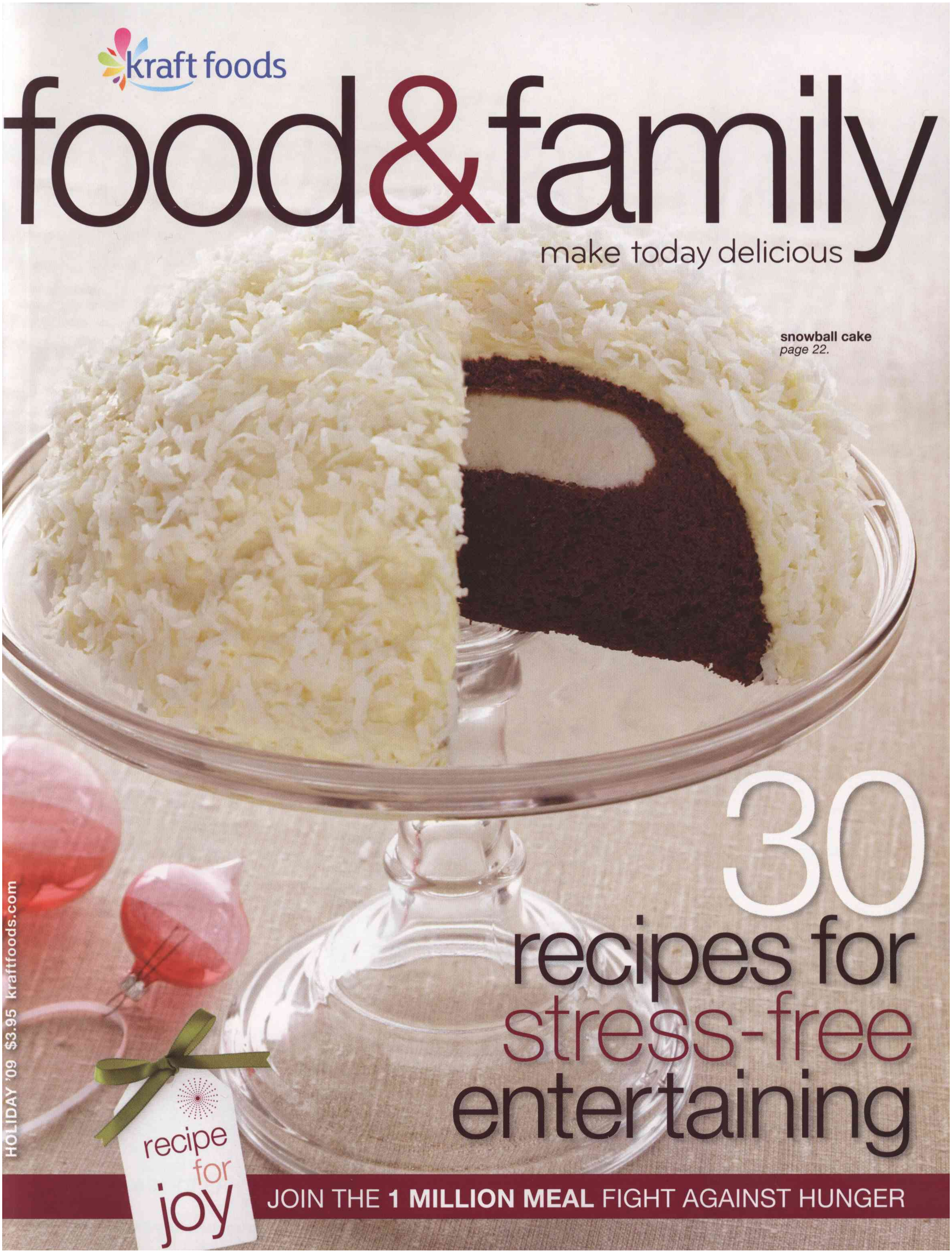
kraft foods

food&family

make today delicious

snowball cake
page 22.



30 recipes for stress-free entertaining

recipe for joy

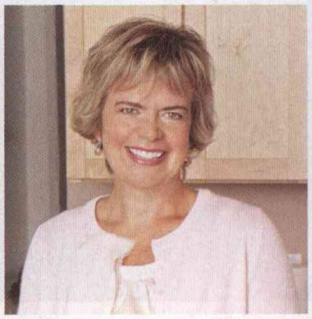
JOIN THE **1 MILLION MEAL** FIGHT AGAINST HUNGER

HOLIDAY '09 $3.95 kraftfoods.com

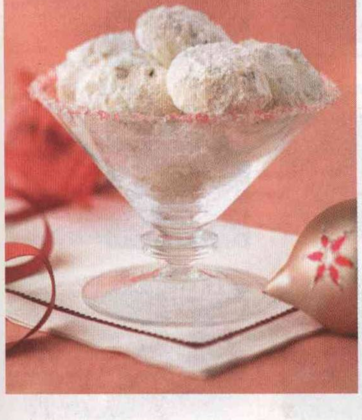
holidays are...

"...all about decorating with my daughters, singing along with good music, hosting get-togethers with friends and, best of all, making delicious family recipes."

After a challenging year, the holidays can't come too soon! We have wonderful, easy ways to celebrate—just look for the "Recipe for Joy" tags. Anyone can pull off our Easy Appetizer Party *(page 28)*. And potlucks are b-a-c-k! You'll love the recipes in Potluck Revival *(page 34)*. Finally, when you need a finale to dazzle the crowds, try one of our Showstopper Desserts *(page 42)*.



KRAFT KITCHENS EXPERT
Susanne Stark



pecan shortbread cookies

PREP 20 min. **TOTAL** 38 min. **MAKES** 5 doz. or 30 servings, 2 cookies each.

- 2 cups (4 sticks) butter, softened
- 1¾ cups powdered sugar, divided
- 3½ cups flour
- ½ cup cornstarch
- 1½ cups chopped **Planters** Pecans, toasted

HEAT oven to 350°F. Beat butter and 1 cup sugar with mixer until light and fluffy. Add flour and cornstarch; mix well. Stir in nuts.

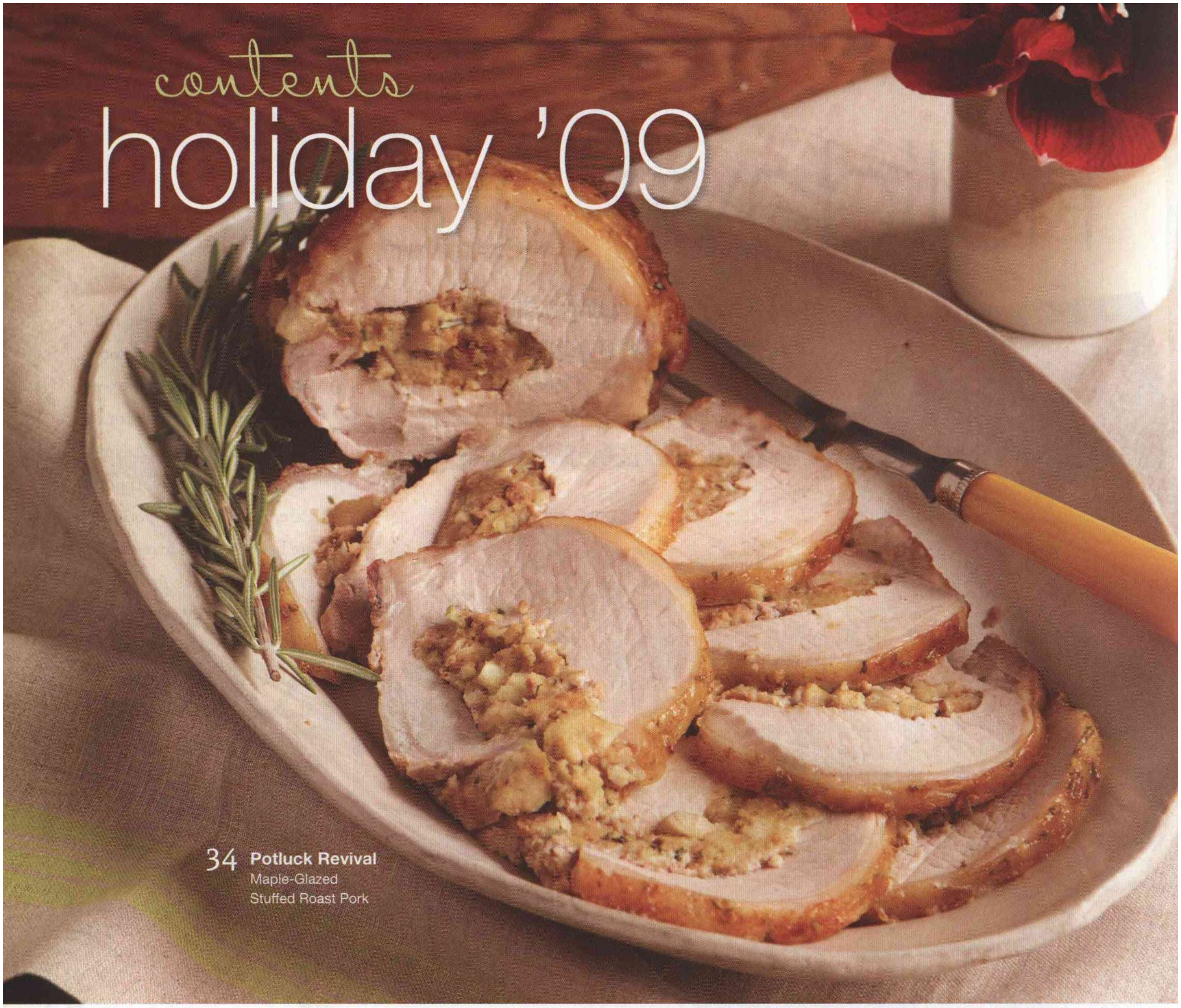
ROLL dough into 1-inch balls; place, 2 inches apart, on baking sheets. Flatten slightly with bottom of glass.

BAKE 13 min. or until centers are set; cool on baking sheets 5 min. Add warm cookies, 1 at a time, to remaining sugar; turn to evenly coat. Cool on wire racks.

NOTE: *Adding cookies to powdered sugar while warm melts the sugar and creates a frosting-like coating.*

contents

holiday '09



34 **Potluck Revival**
Maple-Glazed Stuffed Roast Pork

RECIPE INDEX

INDEX KEY

- (sun) Healthy Living
- (clock) 20 Minutes or Less
- $ Budget Wise

HEALTHY LIVING

Our Healthy Living sun indicates a recipe that was designed with your health in mind. Nutrition information indicated is per serving but does not reflect suggested alternate or optional ingredients. Additional nutrition information is available at **kraftfoods.com**.

- Measured in grams: Fat, Sat. Fat, Carbs, Fiber, Protein
- Measured in milligrams: Sodium

$ BUDGET WISE

When you want tips and recipes that are budget-friendly, look for our Budget Wise dollar sign.

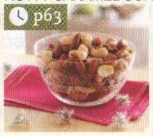
appetizers & snacks

1-MINUTE APPLE TORTILLA
(clock) p63

Cal 150, Fat/sat 6/3, Sodium 490, Carb 19, Fiber 3, Protein 6

CREAMY BACON-CHEDDAR DIP
(clock) (sun) $ p33

Cal 140, Fat/sat 8/2.5, Sodium 330, Carb 13, Fiber 0, Protein 3, Trans fat 0g, Chol 15mg, Sugar 3g, Vit A 4%DV, Vit C 0%DV, Calcium 15%DV, Iron 4%DV

NUTTY CARAMEL CORN MIX
(clock) p63

Cal 210, Fat/sat 14/2.5, Sodium 120, Carb 17, Fiber 2, Protein 5

BACON WATER CHESTNUTS
$ p29

Cal 90, Fat/sat 3.5/1, Sodium 240, Carb 15, Fiber 0, Protein 1

HOT BROCCOLI DIP
$ p30

Cal 170, Fat/sat 7/4, Sodium 550, Carb 21, Fiber 2, Protein 7

PARTY CHEESE BALL
$ p29

Cal 140, Fat/sat 13/7, Sodium 140, Carb 2, Fiber 1, Protein 4

CITRUS & HERB-CREAM CHEESE SPREAD
(clock) (sun) $ p32

Cal 90, Fat/sat 3.5/1, Sodium 125, Carb 13, Fiber 1, Protein 2, Trans fat 0g, Chol 5mg, Sugar 3g, Vit A 2%DV, Vit C 0%DV, Calcium 0%DV, Iron 2%DV

MOM'S BEST BITE-SIZE MEATBALLS
$ p32

Cal 140, Fat/sat 3.5/1.5, Sodium 360, Carb 19, Fiber 0, Protein 9

SAUSAGE & CHEESE-STUFFED MUSHROOMS
$ p30

Cal 50, Fat/sat 4/1.5, Sodium 160, Carb 2, Fiber 0, Protein 3

salads & sides

AMAZING ASIAN SALAD TOSS
(clock) (sun) $ p35

Cal 80, Fat/sat 3.5/0.5, Sodium 260, Carb 12, Fiber 2, Protein 2, Chol 0mg, Sugar 6g, Vit A 160%DV, Vit C 80%DV, Calcium 6%DV, Iron 8%DV

CHEESY GREEN BEAN CASSEROLE
$ p35

Cal 160, Fat/sat 8/4.5, Sodium 590, Carb 17, Fiber 2, Protein 6

CITRUS SALAD WITH BACON & RED ONION
(clock) (sun) $ p15

Cal 70, Fat/sat 2.0/0.5, Sodium 220, Carb 12, Fiber 2, Protein 2, Chol < 5mg, sugar 9g, Vit A 30%DV, Vit C 35%DV, Calcium 4%DV, Iron 4%DV

advice

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Enjoy the season without piling on the pounds: Kraft's registered dietitian tells how.

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A yummy Tex-Mex meal under 500 calories your family will love. Olé!

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Five ways to be kind to your budget and the Earth.

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A round-up of festive food traditions from *food&family* readers.

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Just four ingredients is all it takes to make this cheesy chicken skillet dish.

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Warm, crunchy or sweet? Whatever kind of snack you're in the mood for, we've got one that will satisfy.

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Need a break from the "holidaze"? Stay home and chill tonight with these simple food ideas.

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If you make only one pie this season, make this one.

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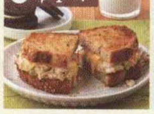
entrées & sandwiches

CROWD-PLEASING SCALLOPED POTATOES

$ p39
Cal 180, Fat/sat 7/4, Sodium 260, Carb 22, Fiber 3, Protein 7

CATALINA CRANBERRY CHICKEN

$ p15
Cal 430, Fat/sat 19/4.5, Sodium 890, Carb 34, Fiber 0, Protein 31

GRILLED TUNA MELT

$ p64
Cal 380, Fat/sat 19/5, Sodium 850, Carb 26, Fiber 3, Protein 25

MARINATED STEAK WITH CARAMELIZED ONIONS

$ p40
Cal 200, Fat/sat 9/2.5, Sodium 135, Carb 7, Fiber <1, Protein 21

PASTA PRIMAVERA ALFREDO

$ p59
Cal 430, Fat/sat 18/11, Sodium 320, Carb 53, Fiber 5, Protein 15

EASY BAKED CHEESE & VEGETABLE TWIST

$ p37
Cal 170, Fat/sat 10/4.0, Sodium 290, Carb 14, Fiber 1, Protein 6

CHEESE-LOVER'S PASTA ROLL-UPS

$ p47
Cal 460, Fat/sat 16/8, Sodium 740, Carb 54, Fiber 4, Protein 25

LAYERED MEXICAN BAKE

p11
Cal 390, Fat/sat 15/7, Sodium 1010, Carb 42, Fiber 13, Protein 33, Chol 80mg, Sugar 10g, Vit A 25%DV, Vit C 30%DV, Calcium 45%DV, Iron 20% DV

OUR PERFECT ZESTY CHICKEN TORTILLA BAKE

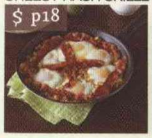
$ p47
Cal 540, Fat/sat 22/9, Sodium 970, Carb 48, Fiber 2, Protein 33

SAUCY MEXICAN CHICKEN

p62
Cal 350, Fat/sat 9/4.5, Sodium 1070, Carb 28, Fiber 7, Protein 39, Chol 85mg, Sugar 4g, Vit A 8%DV, Vit C 10%DV, Calcium 45%DV, Iron 15%DV

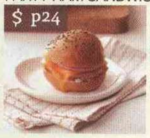
WATERGATE SALAD

$ p39
Cal 200, Fat/sat 8/3, Sodium 190, Carb 33, Fiber 2, Protein 1

CHEESY HASH SKILLET

$ p18
Cal 320, Fat/sat 20/8, Sodium 480, Carb 19, Fiber 1, Protein 16

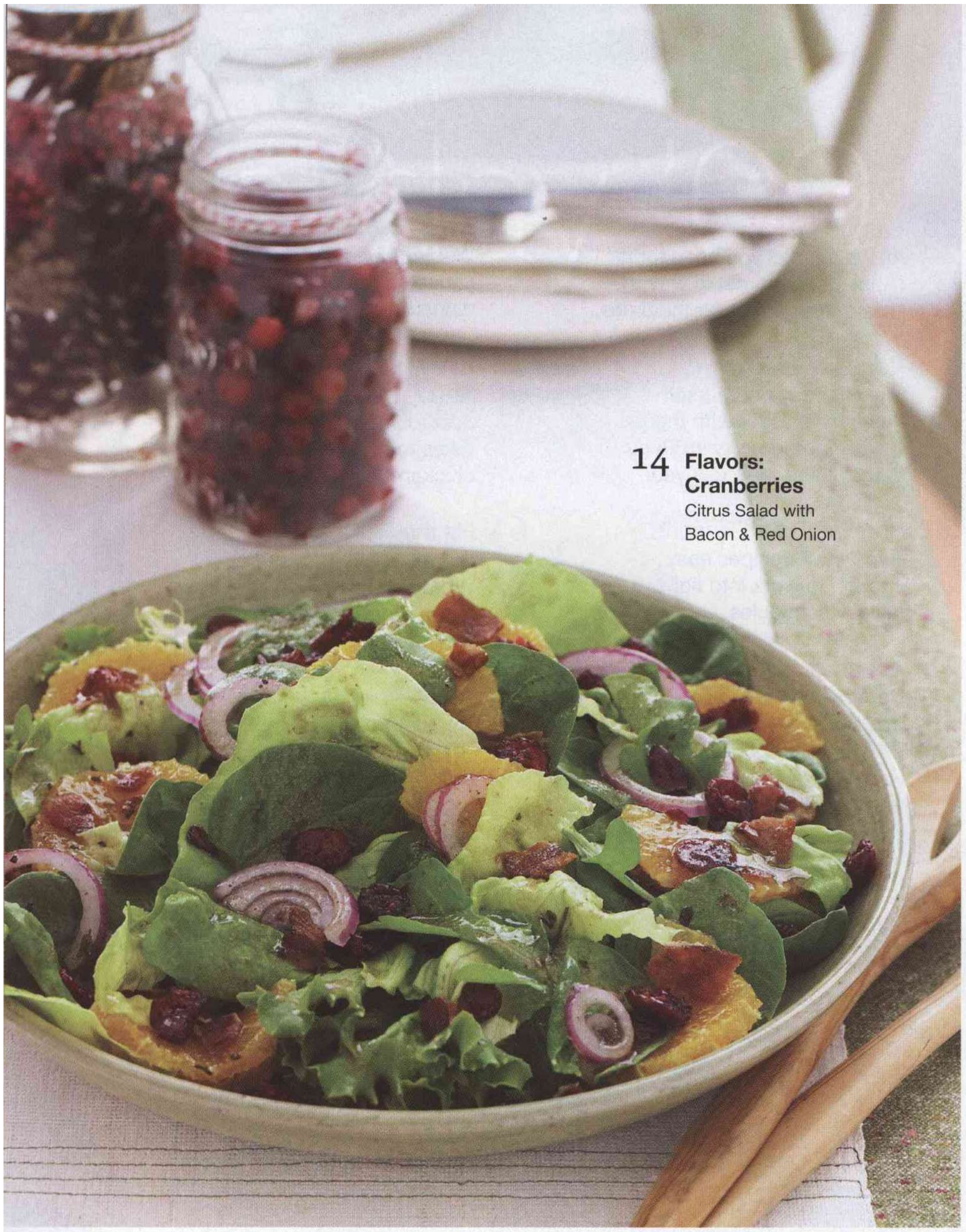
MAPLE-GLAZED STUFFED ROAST PORK

$ p37
Cal 270, Fat/sat 8/3.5, Sodium 440, Carb 22, Fiber 1, Protein 26

PARTY HAM SANDWICHES

$ p24
Cal 200, Fat/sat 10/3, Sodium 510, Carb 21, Fiber 1, Protein 8

TRACY'S MAKE-AHEAD MASHED POTATOES

$ p48
Cal 120, Fat/sat 3/2, Sodium 60, Carb 20, Fiber 2, Protein 3, Trans fat 0g, Chol 10mg, Sugar 3g, Vit A 6%DV, Vit C 15%DV, Calcium 4%DV, Iron 0%DV



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Citrus Salad with Bacon & Red Onion

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Susanne Stark offers her favorite new ways to celebrate the holiday season.

5 What's Online
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20 What's New
The latest products from Kraft.

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RECYCLE PLEASE
recycleplease.org

RECIPE INDEX

entrées & sandwiches *continued*

TUNA CAKES

Cal 250, Fat/sat 8/3.0, Sodium 860, Carb 26, Fiber 1, Protein 17, Chol 25mg, Sugars 5g, Vit A 40% DV, Vit C 0% DV, Calcium 30% DV, Iron 10% DV

VELVEETA EGG & VEGGIE BAKE

Cal 360, Fat/sat 24/8, Sodium 800, Carb 22, Fiber <1, Protein 13

TWICE-BAKED POTATOES MAKEOVER

Cal 210, Fat/sat 5/3, Sodium 240, Carb 33, Fiber 4, Protein 10, Chol 15mg, Sugars 3g, Vit A 8% DV, Vit C 25% DV, Calcium 30% DV, Iron 10% DV

WEEKNIGHT RAVIOLI BAKE

Cal 500, Fat/sat 22/13, Sodium 1100, Carb 52, Fiber 4, Protein 25

ULTIMATE CRISPY GRILLED CHEESE SANDWICHES

Cal 320, Fat/sat 17/8, Sodium 920, Carb 28, Fiber 1, Protein 13

desserts

CHOCOLATE MOUSSE TORTE

Cal 240, Fat/sat 12/8, Sodium 310, Carb 32, Fiber 1, Protein 3

PECAN SHORTBREAD COOKIES

Cal 240, Fat/sat 17/8, Sodium 90, Carb 21, Fiber 1, Protein 2

PUMPKIN CREAM CUPCAKES

Cal 190, Fat/sat 9/3.5, Sodium 240, Carb 25, Fiber 0, Protein 3

FAST FRUITY DELIGHT

Cal 180, Fat/sat 3.5/3.5, Sodium 85, Carb 35, Fiber 3, Protein 3

PHILADELPHIA CARAMEL-NUT CHEESECAKE

Cal 460, Fat/sat 33/18, Sodium 390, Carb 33, Fiber 1, Protein 9

SNOWBALL CAKE

Cal 350, Fat/sat 20/9, Sodium 330, Carb 40, Fiber 1, Protein 5

PEANUT BUTTER CUP PIE

Cal 380, Fat/sat 26/12, Sodium 410, Carb 35, Fiber 2, Protein 7

PRETZEL BARK

Cal 230, Fat/sat 14/7, Sodium 50, Carb 22, Fiber 4, Protein 3

{what's online

recipes by email + online community + season's best

your checklist for the holiday season

recipe for joy

These delicious equations are your **recipe for joy** this season ONLINE at **kraftfoods.com**.

Search "**holidays**" and click to visit our How-To Center for these festive ideas and then some!

HOLIDAY HOW-TO CENTER

delicious holiday recipes + helpful tips + good times

THANKSGIVING CENTER

sides + mains + desserts + more!

TOP 10 GIFT IDEAS

edible treats + cool kitchen gadgets + value

COOKIE RECIPES

sweet ideas + that first bite + happy faces

recipes at your fingertips

Get our best seasonal recipe ideas for everyday dinners, festive get-togethers and more in your mailbox weekly.

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food&family holiday 2009

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Baker's
Since 1780

Gift-wrap something sweet!

simply sensational truffles

PREP: 10 min. plus refrigerating MAKES: 18 servings, 2 truffles each

▸ what you need!

2-1/2 pkg. (20 squares) **BAKER'S** Semi-Sweet Chocolate, divided

1 pkg. (8 oz.) **PHILADELPHIA** Cream Cheese, softened

Decorations: chopped **PLANTERS** Cocktail Peanuts, multi-colored sprinkles

▸ make it!

MELT 8 chocolate squares. Beat cream cheese with mixer until creamy. Blend in melted chocolate. Refrigerate until firm.

SHAPE into 36 balls. Place on waxed paper–covered baking sheet.

MELT remaining chocolate. Use fork to dip truffles; return to baking sheet. Decorate, then refrigerate 1 hour.

BAKER'S classic chocolate fudge

PREP: 10 min. plus refrigerating MAKES: 24 servings

▸ what you need!

2 pkg. (8 squares each) **BAKER'S** Semi-Sweet Chocolate

1 can (14 oz.) **EAGLE BRAND**® sweetened condensed milk

1 cup chopped **PLANTERS** Walnuts

2 tsp. vanilla

▸ make it!

LINE 8-inch square pan with foil. Microwave chocolate and milk in microwaveable bowl on HIGH 2 to 3 min. or until chocolate is almost melted, stirring after 2 min. Stir until completely melted. Stir in nuts and vanilla.

SPREAD into pan.

REFRIGERATE 2 hours or until firm. Use foil to lift fudge from pan; cut into pieces. Store in refrigerator up to 1 week. For creamier fudge, let stand at room temperature 1 hour before serving.

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www.bakerschocolate.com

advice

smart solutions + easy how-tos + healthy living ideas

"Making chocolate curls is much easier than you would think—and they're the key to turning simple cakes into showstoppers. For instructions, see *page 43*."

María Álamo, R.D.

Kraft Kitchens Expert who eats a little bit of dark chocolate every day

try this!

With one press, the **OXO** Mango Splitter removes the seed and slices the fruit. A great gift idea for the mango lovers in your life. Buy it at **kraftstore.com**.

{ **watch online**

See our Chocolate Decorating Basics video in "Cooking School" at kraftfoods.com.

delicious dipping

Turn ordinary snacks like fruit and cookies into tasty treats when you serve them with Chocolate **Cool Whip** Dip. Look for it in the freezer section of your grocery store.

KRAFT KITCHENS EXPERT
María Álamo, R.D.

holiday trimming

last year I vowed I wouldn't gain weight over the holidays—and I made it! It's all in the planning: With a few strategies and some simple changes, you can sail through the season without putting on unwanted pounds. Here's what works for me:

1 share the wealth.

Always give away some of your baked holiday goodies so there will be less at home to tempt you (though, of course, what goes around comes around).

To find this recipe, search "Blissful Brownies" at kraftfoods.com.

2 keep a secret.

Make over your recipes by subbing in reduced fat products like great-tasting **Kraft** 2% Milk Cheese. And **Breakstone's** Reduced Fat or **Knudsen** Light Sour Cream is amazing in dips.

3 buffet, eh?

Be selective. Look at everything first, then decide what you want.

4 stack the deck...

...with vegetables, that is. Make sure you pile at least one platter at your party with cut-up peppers, cauliflower and carrots. Any **Kraft** Light Dressing makes a delicious dip.

5 park far, far away.

(As if you can avoid it this time of year anyway.) Bundle up and make the most of it—walking burns a few extra calories.

on with the party

For a super-simple way to make sure everyone eats well throughout the festive season, choose Sensible Solution products, such as **Wheat Thins** Wisconsin Colby Artisan Cheese Crackers.

twice-baked potatoes makeover

PREP 10 min. **TOTAL** 30 min. **MAKES** 6 servings.

- 3 hot baked potatoes (2¼ lb.)
- 1 cup **Kraft** 2% Milk Shredded Sharp Cheddar Cheese, divided
- ½ cup fat-free reduced-sodium chicken broth
- ⅓ cup thin green onion slices
- ¼ cup **Breakstone's** Reduced Fat or **Knudsen** Light Sour Cream
- 1 tsp. **Grey Poupon** Dijon Mustard
- ¼ tsp. paprika

HEAT oven to 400ºF.

CUT potatoes lengthwise in half; scoop out centers, leaving ¼-inch-thick shells.

BEAT potato pulp, ½ cup cheese and next 4 ingredients until blended. Spoon into shells; top with remaining cheese and paprika.

BAKE 20 min. or until heated through.

MAKEOVER—HOW WE DID IT: *We trimmed 6 grams of total fat per serving by using reduced fat Cheddar cheese, replacing margarine with reduced fat sour cream and using fresh green onions instead of sautéed onions.*

calories 210, fat 5g (sat 3g), chol 15mg, sodium 240mg, carb 33g, fiber 4g, sugars 3g, protein 10g, vit A 8%DV, vit C 25%DV, calcium 30%DV, iron 10%DV

{ **what's online** Sign up to have Healthy Living recipes sent to your inbox at kraftfoods.com/email.

VELVEETA Cheesy Chicken Rotini

Prep time: 10 min. | Total time: 37 min. | Makes: 6 servings, about 1-1/2 cups each

What You Need!

1-1/2 lb. boneless skinless chicken breasts, cut into 1-inch pieces
2 cups water
3 cups rotini pasta, uncooked
1 pkg. (16 oz.) frozen broccoli, cauliflower and carrot blend
1 can (10 oz.) RO*TEL Diced Tomatoes & Green Chilies, drained
1/2 lb. (8 oz.) VELVEETA Pasteurized Prepared Cheese Product, cut into 1/2-inch cubes

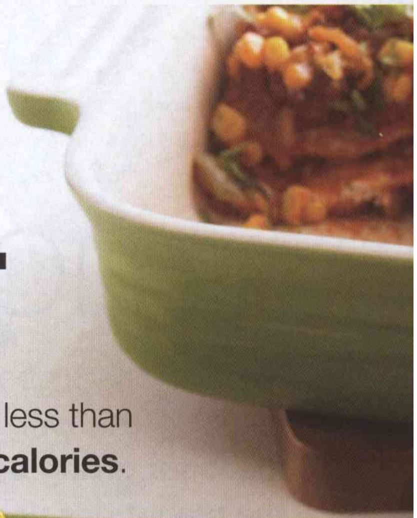
Make It!

1. COOK and stir chicken in large skillet sprayed with cooking spray on medium-high heat 5 min. or until no longer pink.
2. STIR in water. Bring to boil. Add pasta; stir. Cover; simmer on medium-low heat 10 min. or until pasta is tender.
3. ADD remaining ingredients; stir. Cook, covered, 5 to 7 min. or until VELVEETA is completely melted and vegetables are crisp-tender, stirring frequently.

Nutrition Information Per Serving (Velveeta): 420 calories, 11g total fat, 6g saturated fat, 0g trans fat, 95mg cholesterol, 780mg sodium, 41g carbohydrate, 4g dietary fiber, 7g sugars, 37g protein, 40% DV vitamin A, 50% DV vitamin C, 35% DV calcium, 15% DV iron. RO*TEL is a product of ConAgra Foods, Inc. ©2009 Kraft Foods

fast. cheesy. yum.

Everyone's fave, Mexican, in less than 20 minutes and **under 500 calories**.



love it!

Buy this practical 9×9-inch **Le Creuset** Stoneware Baking Dish (*above*) at kraftstore.com.

what you need

- ¾ lb. extra-lean ground beef
- 1 onion, chopped
- 1 green pepper, chopped
- 2 tsp. chili powder
- 1¼ cups **Taco Bell® Home Originals®** Thick 'N Chunky Salsa
- 1 pkg. (10 oz.) frozen corn
- 3 high-fiber whole wheat tortillas (8 inch)
- ½ cup **Breakstone's** Reduced Fat or **Knudsen** Light Sour Cream
- ¾ cup **Kraft** 2% Milk Shredded Sharp Cheddar Cheese, divided

layered mexican bake

PREP 20 min. **TOTAL** 50 min. **MAKES** 4 servings.

make it

heat oven to 375°F.

brown meat with onions and peppers in large skillet on medium-high heat. Stir in chili powder; cook 1 min. Add salsa and corn; mix well. Simmer 5 min.

spread 1 cup meat sauce onto bottom of 8- or 9-inch square baking dish; top with layers of 1 tortilla, ½ cup meat sauce, sour cream and ¼ cup cheese. Cover with 1 tortilla, 1 cup of remaining meat sauce and ¼ cup of remaining cheese; top with remaining tortilla and meat sauce. Cover with foil.

bake 25 min. or until casserole is heated through. Top with remaining cheese; bake, uncovered, 5 min. or until melted.

SPECIAL EXTRA: *Garnish with chopped cilantro and green onions just before serving.*

calories 390, fat 15g (sat 7g), chol 80mg, sodium 1010mg, carb 42g, fiber 13g, sugars 10g, protein 33g, vit A 25%DV, vit C 30%DV, calcium 45%DV, iron 20%DV

{ **what's online** For more 500-calorie-or-less dinner ideas, go to kraftfoods.com/smartsupper.

budget wi$e

green holiday

Happily, what's good for the earth can also be good for your budget. Here are **easy ideas for giving back to your wallet *and* the planet this year**, plus a not-so-pricey dessert good enough for company.

fast fruity delight

PREP 10 min. plus refrigerating **MAKES** 4 servings.

what you need

- ¾ cup boiling water
- 1 pkg. (3 oz.) **Jell-O** Raspberry Flavor Gelatin
- 2 cups frozen raspberries
- 1 cup thawed **Cool Whip** Whipped Topping

make it

ADD boiling water to gelatin mix in large bowl; stir 2 min. until completely dissolved. Add berries; stir until gelatin starts to thicken.

STIR ½ cup gelatin mixture into **Cool Whip** with whisk until well blended; spoon into 4 dessert dishes. Cover with remaining gelatin mixture.

REFRIGERATE 15 min. or until set.

1 **REACH FOR REUSABLES.** Make a one-time investment in cloth napkins and tablecloths, plus dishes you can use year after year.

2 **DON'T PEEK!** Especially in the oven: Every time the door is opened, 25 to 50°F are lost, wasting energy and cash.

3 **ELF HELP.** Exchange wish lists with family and friends to avoid obligatory gifts you can't use and they can't either.

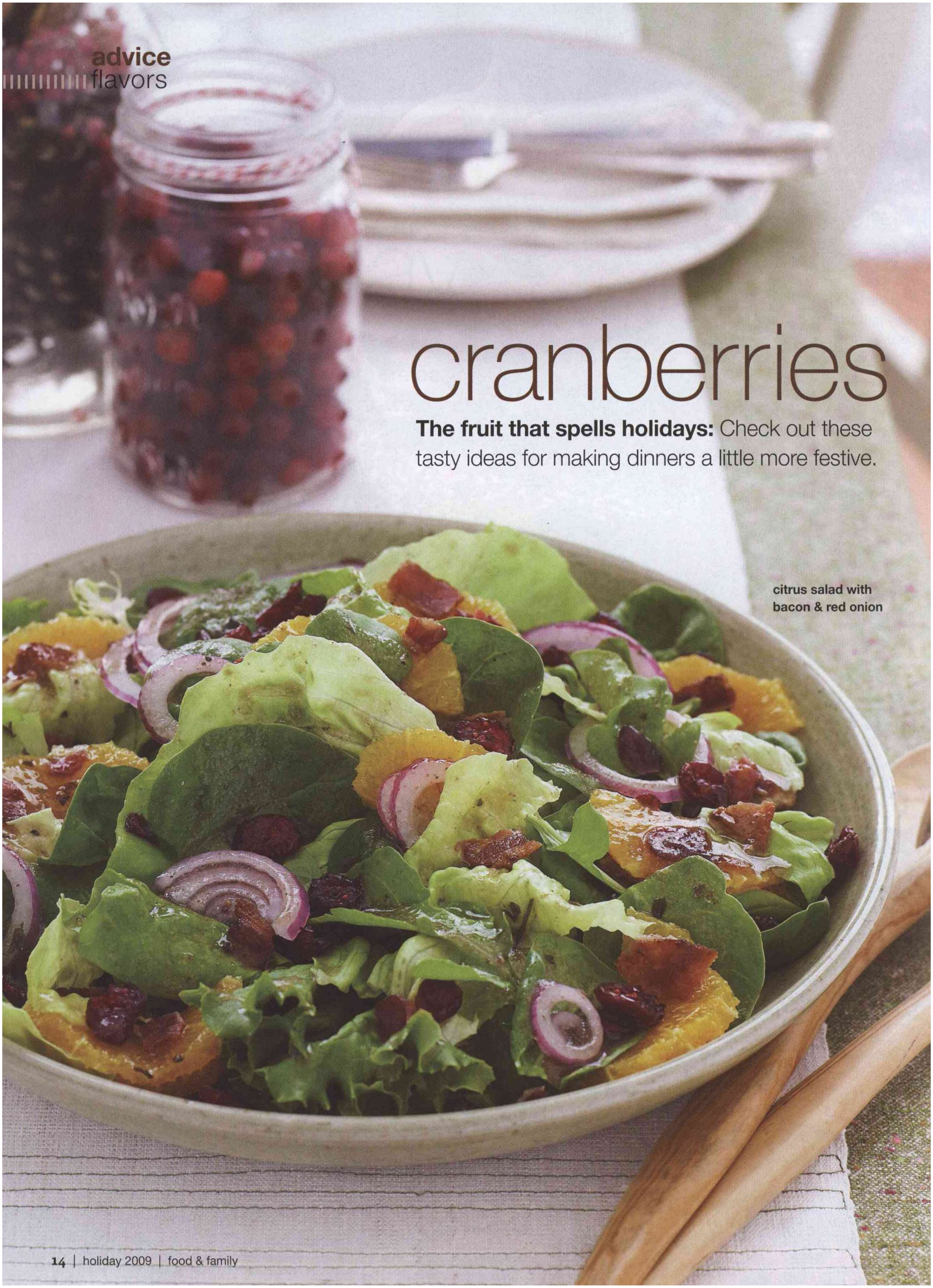
4 **WASTE NOT, WANT NOT.** Take full advantage of leftovers. Good storage option? Lidded glass containers. And don't forget that you can also wash and reuse plastic storage bags.

5 **CANVAS THE NEIGHBORHOOD.** Get some reusable grocery sacks to use instead of fancy gift bags.

check it out!

VALUE ANY WAY YOU CUT IT

Make smooth and creamy **Velveeta** Pasteurized Prepared Cheese Product your go-to ingredient for delicious and affordable comfort classics like casseroles and grilled cheese sandwiches.



cranberries

The fruit that spells holidays: Check out these tasty ideas for making dinners a little more festive.

citrus salad with bacon & red onion

tip!

For a burst of color and tangy flavor, try dried cranberries in place of raisins in salads, desserts and other recipes.

citrus salad with bacon & red onion

PREP 15 min.
MAKES 6 servings, 1 cup each.

what you need

- 4 cups packed torn mixed salad greens
- 4 cups packed baby spinach leaves
- 1 large navel orange, peeled, thinly sliced and halved
- ⅓ cup dried cranberries
- ⅓ cup thin red onion rings
- 3 slices **Oscar Mayer** Bacon, cooked, crumbled
- ⅓ cup **Kraft** Light Balsamic Vinaigrette Dressing

make it

COMBINE all ingredients except dressing.

ADD dressing just before serving; toss to coat.

SUBSTITUTE: *Substitute 1 drained can (11 oz.) mandarin oranges for the navel orange.*

Catalina cranberry chicken

PREP 10 min. **TOTAL** 1 hour **MAKES** 8 servings.

what you need

- 4 lb. bone-in chicken pieces (breast halves and/or thighs)
- 1 can (16 oz.) whole berry cranberry sauce
- 1 bottle (8 oz.) **Kraft Catalina** Dressing
- 1 env. onion soup mix

make it

HEAT oven to 350°F.

PLACE chicken in 2 (13×9-inch) baking dishes.

MIX remaining ingredients; pour over chicken.

BAKE 50 min. or until chicken is done (165°F).

NOTE: *Mix and match using the chicken pieces you have on hand or what's on sale. Use all breasts, all thighs or a combination of both. For each serving, plan on 1 breast half or 2 thighs.*

{ **what's online** For great seasonal recipes and a video on cranberry ideas, go to kraftfoods.com/thanksgiving.

Layered Sundried Tomato and Artichoke Spread

Prep Time: 10 min. plus refrigerating | Makes: 1-1/2 cups spread or 12 servings, 2 Tbsp. spread and 5 crackers each.

What You Need!

1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, well chilled
3 Tbsp. finely chopped sundried tomatoes in oil, well drained
3 Tbsp. finely chopped drained canned artichoke hearts
2 Tbsp. pesto
2 Tbsp. chopped PLANTERS Smoked Almonds
2 tsp. chopped fresh parsley
RITZ Crackers

Make It!

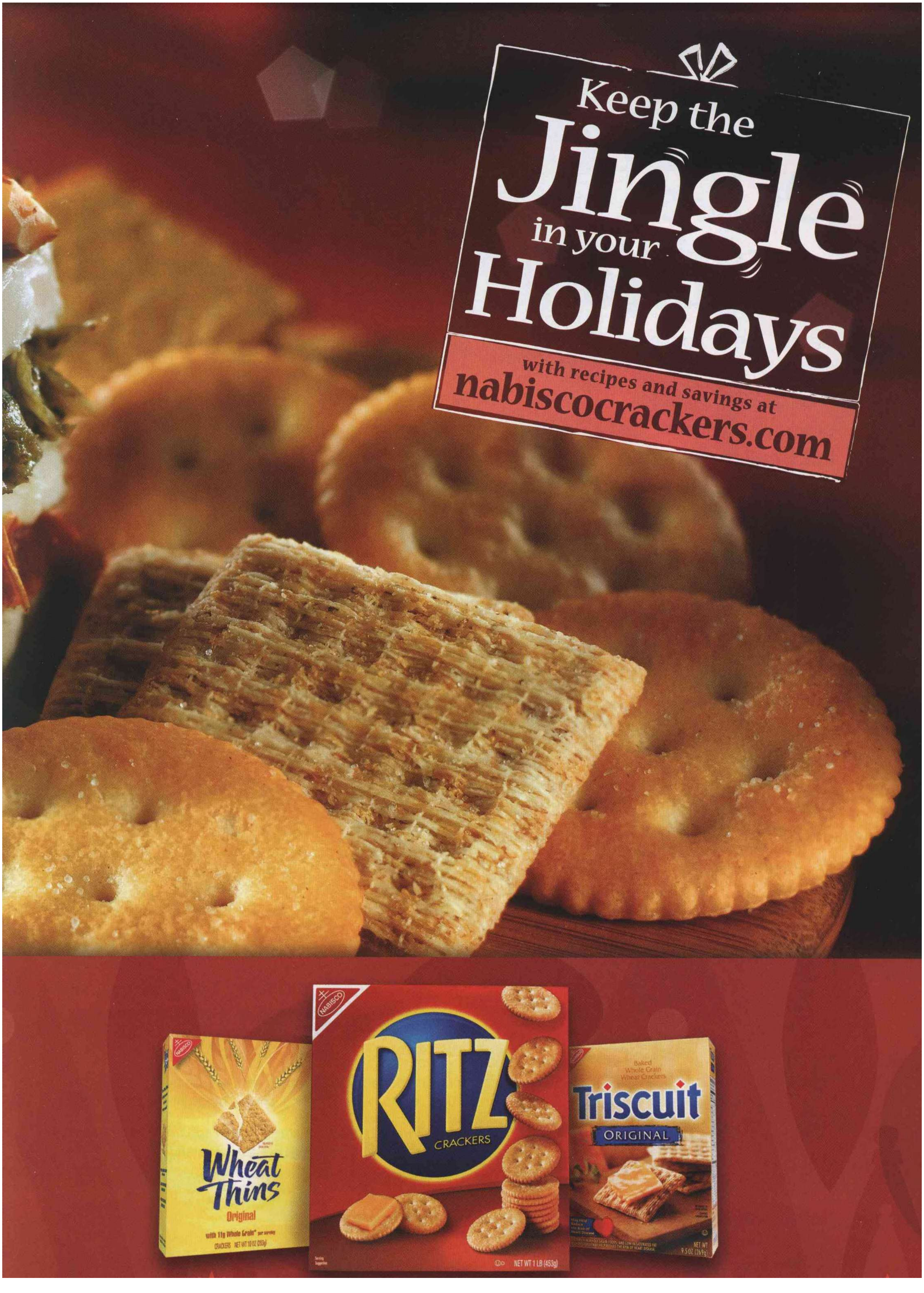
CUT cream cheese horizontally into 3 slices using dental floss. Place 1 slice on large sheet of plastic wrap; top with tomatoes and second cream cheese slice.

COMBINE artichokes and pesto; spoon over second cream cheese layer. Top with remaining cheese slice, nuts and parsley; press lightly to secure.

REFRIGERATE 1 hour. Serve with crackers.

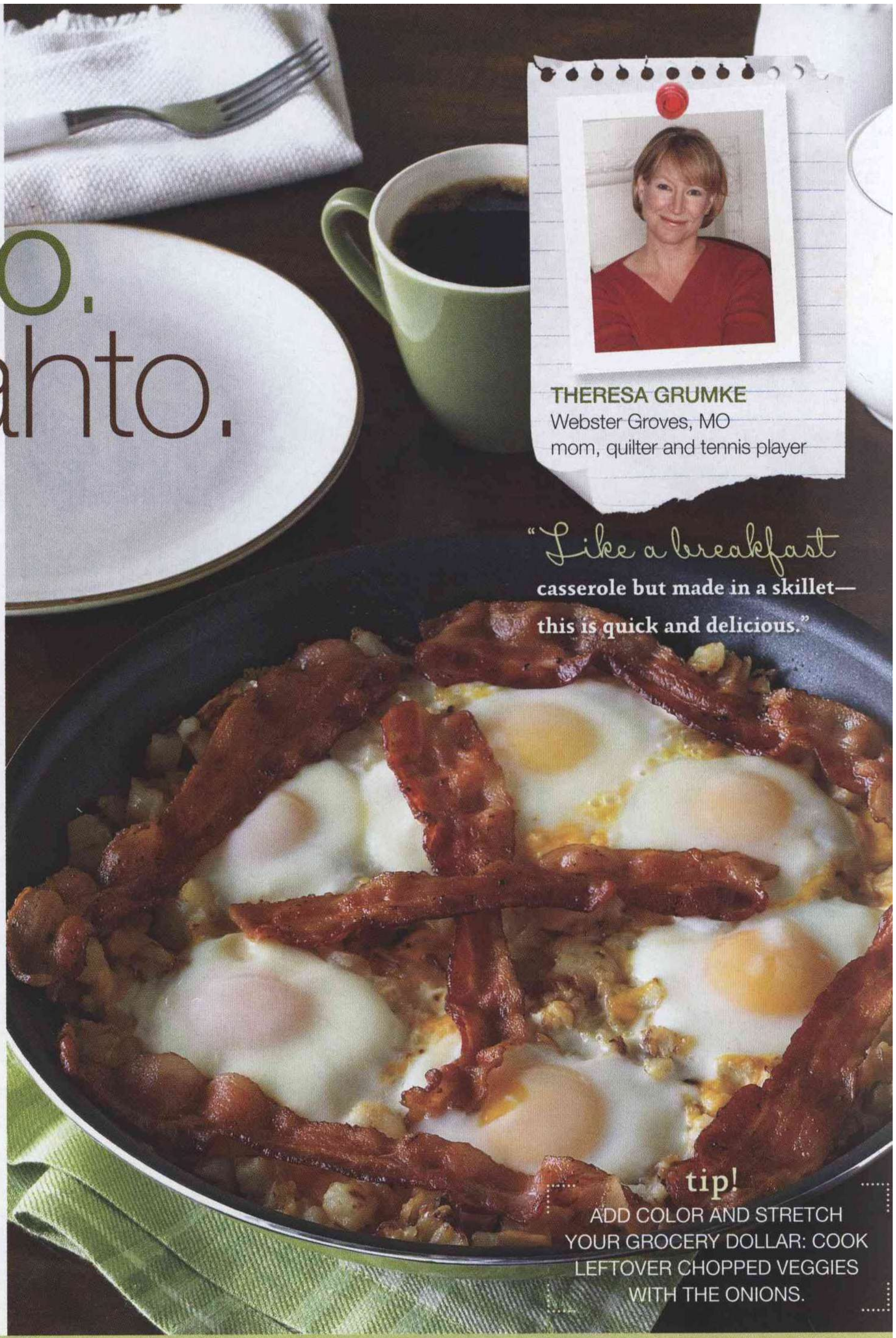
Check out this recipe video in the cooking school section of kraftfoods.com

Nutrition Information Per Serving: 170 calories, 12g total fat, 5g saturated fat, 260mg sodium, 12g carbohydrate, 3g protein.


Keep the
Jingle
in your
Holidays
with recipes and savings at
nabiscocrackers.com
NABISCO
Wheat Thins
Original
NABISCO
RITZ
CRACKERS
NET WT 1 LB (453g)
Baked Whole Grain Wheat Crackers
Triscuit
ORIGINAL

potato. potahto.

Bacon, melted cheese and pre-prepped hash browns work for breakfast or dinner: **Let's call the whole thing delish**.



THERESA GRUMKE
Webster Groves, MO
mom, quilter and tennis player

"Like a breakfast casserole but made in a skillet— this is quick and delicious."

tip!
ADD COLOR AND STRETCH YOUR GROCERY DOLLAR: COOK LEFTOVER CHOPPED VEGGIES WITH THE ONIONS.

cheesy hash skillet

PREP 10 min. **TOTAL** 30 min.
MAKES 6 servings.

what you need

- 6 slices **Oscar Mayer** Bacon
- 1 small onion, chopped
- 4 cups (½ of 32-oz. pkg.) frozen Southern-style hash browns
- 1½ cups **Kraft** 2% Milk Shredded Cheddar Cheese
- 6 eggs

make it

cook bacon in large nonstick skillet on medium heat until crisp. Remove bacon from skillet, reserving 3 Tbsp. drippings in skillet. Drain bacon on paper towels.

add onions and potatoes to skillet; cover. Cook on medium-high heat 14 min. or until potatoes are browned, stirring occasionally. Stir in cheese.

make 6 small wells in potato mixture; fill with eggs. Top with bacon; cook, covered, 3 to 4 min. or just until eggs are set. Let stand, covered, 1 min.

{ **what's online** Share your best recipe ideas at **kraftfoods.com/exchange**.

what's new

the latest and favorites from Kraft

House Blend—a new **Maxwell House** brew

House Blend is a delicious, medium bold coffee with distinctive accents and a smooth finish. **Maxwell House** coffee starts with the highest quality beans and custom-roasts each bean to its peak for a full-flavored taste—all so that **Maxwell House** coffee is always good to the last drop.

Cool Whip Dips turn your snacks into delicious treats

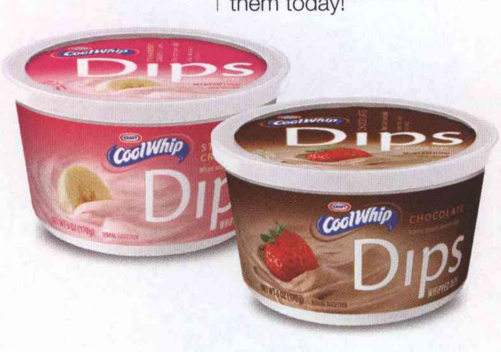
Cool Whip Dips are a delicious new way to enjoy your favorite snacks! Rich and creamy Chocolate and Strawberry Creme flavors are perfect for dipping fruit, cookies, pretzels or graham crackers. Try them today!

same great **Velveeta** taste now with whole grain

New **Velveeta** Rotini and Cheese Whole Grain has the deliciously smooth and creamy one-of-a-kind **Velveeta** taste with the added benefit of 50% whole grain pasta. Now your family can enjoy the dish they love with the goodness of whole grain.

new **Wheat Thins** Flatbread

Wheat Thins Flatbread adds more life to your meals because toasted whole grains and flavorful herbs are baked right in for a delicious taste and an amazing crunch.



presenting the sweeter side of **Ritz**!

Introducing New **Ritz** Brown Sugar Cinnamon. A perfect blend of the flaky, buttery **Ritz** you love and the deliciously sweet taste of brown sugar and cinnamon. Enjoy them on their own or pair them with your favorite topping for a delightful morning or afternoon break.

50% more pepperoni!

Try new **DiGiorno** Ultimate Toppings Pepperoni pizza, which offers 50% more pepperoni than the leading national frozen pizza*, all on a pizzeria-style crust that bakes up fresh in your oven.

*50% more pepperoni on average than **DiGiorno Rising Crust**, the leading national frozen pizza.

try new **Philly** flavors—perfect for snacking

Savor new **Philly** Spinach & Artichoke and Sundried Tomato & Basil as perfect complements to your favorite crackers or cut veggies. Spread a little **Philly** today!

Nabisco Chips Ahoy! 100 Calorie Packs

Try these new and deliciously sweet chocolate chip cookies drizzled with fudge—for 100 calories. They have the same great taste as the **Chips Ahoy!** Chocolate Chip Cookies you know and love, but with a mouth-watering indulgent twist! Available in two flavors: Fudge Drizzled Chocolate Chip and Double Chocolate Chip.

holiday bowl

Dazzle 'em with this totally seasonal sensation—the chocolate cake goes **from the countertop straight to the oven in one bowl**.

snowball cake

PREP 15 min.
TOTAL 2 hours 20 min. (incl. cooling)
MAKES 16 servings.

what you need

- 1 pkg. (2-layer size) devil's food cake mix
- 1 pkg. (8 oz.) **Philadelphia** Cream Cheese, softened
- 1 egg
- 2 Tbsp. granulated sugar
- 1 pkg. (3.4 oz.) **Jell-O** Vanilla Flavor Instant Pudding
- ¼ cup powdered sugar
- 1 cup cold milk
- 2 cups thawed **Cool Whip** Whipped Topping
- 1 cup **Baker's Angel Flake** Coconut

make it

1 heat oven to 350°F. Prepare cake batter, in 2½-qt. ovenproof bowl, as directed on package; scrape side of bowl. Beat cream cheese, egg and granulated sugar until well blended; spoon into center of batter in bowl.

2 bake 1 hour 5 min. or until toothpick inserted in center comes out clean. Cool in bowl 10 min. Loosen cake from bowl with knife; using potholders if necessary, invert onto wire rack. Remove bowl. Cool cake completely.

3 meanwhile, beat dry pudding mix, powdered sugar and milk in medium bowl with whisk 2 min. Stir in **Cool Whip**. Refrigerate until ready to use.

tip!
TO KEEP CAKE FROM STICKING, SCRAPE SIDE OF BOWL BEFORE BAKING

4 place cake on plate; frost with pudding mixture. Cover with coconut. Keep refrigerated.

love it!

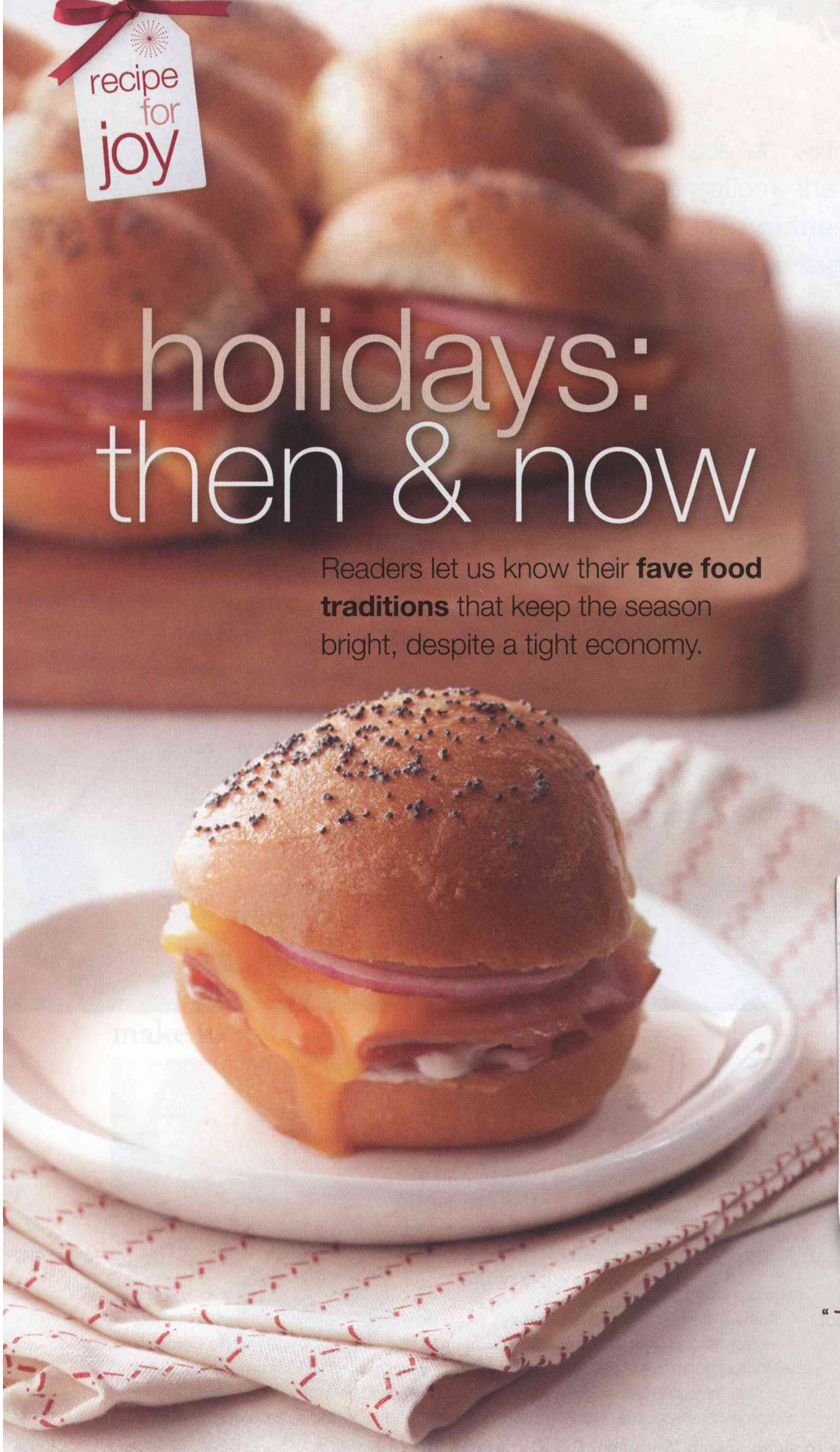
You'll reach for this 4-in-1 Italian glass cake stand from **Luigi Bormioli** every time you have a party: Turn it over and it becomes a cracker and dip set. Use the lid as a punch bowl and the stand as a serving tray. Buy it at kraftstore.com.

{ **watch online** To see our how-to video, search "Snowball Cake" at kraftfoods.com.

recipe for joy

holidays: then & now

Readers let us know their **fave food traditions** that keep the season bright, despite a tight economy.



party ham sandwiches

PREP 15 min. **TOTAL** 35 min.
MAKES 24 servings.

what you need

- 2 pkg. (17 oz. each) attached baked dinner rolls (24 rolls), cut in half
- ½ cup **Kraft** Real Mayo Mayonnaise
- 2 pkg. (6 oz. each) **Oscar Mayer** Deli Fresh Shaved Smoked Ham
- 1 pkg. (8 oz.) **Cracker Barrel** Cracker Cuts 2% Milk Extra Sharp Cheddar Cheese
- ½ small red onion, cut into 24 thin slices
- 2 Tbsp. butter, melted
- 1 Tbsp. **Grey Poupon** Dijon Mustard
- 1 tsp. poppy seed

make it

HEAT oven to 350ºF.

PLACE bottom halves of rolls in 15×10×1-inch pan; spread with mayo. Top with ham, cheese, onions and tops of rolls.

MIX remaining ingredients; brush onto sandwiches. Cover with foil.

BAKE 20 min. or until heated through.

BRANDY HAYS
Sellersburg, IN
loves throwing a dinner party

"The buns are attached so you can cut them all at once—this is super easy to prepare."

ultimate crispy grilled cheese sandwiches

PREP 10 min. **TOTAL** 26 min.
MAKES 4 servings.

what you need

- 8 slices white bread
- 8 **Kraft** Singles
- 8 tsp. soft margarine
- 4 tsp. **Kraft** Grated Parmesan Cheese

make it

HEAT oven to 400°F.

FILL bread slices with Singles to make 4 sandwiches.

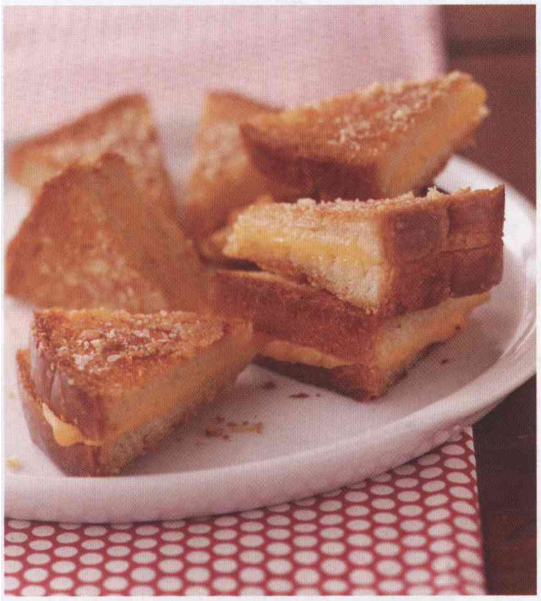
SPREAD outsides of sandwiches with margarine; place on baking sheet.

BAKE 8 min.; sprinkle with half the Parmesan. Flip sandwiches; sprinkle with remaining Parmesan. Bake 6 to 8 min. or until golden brown.

SERVING SUGGESTION: *These make sensational appetizers. Cut each sandwich into 8 mini triangles.*

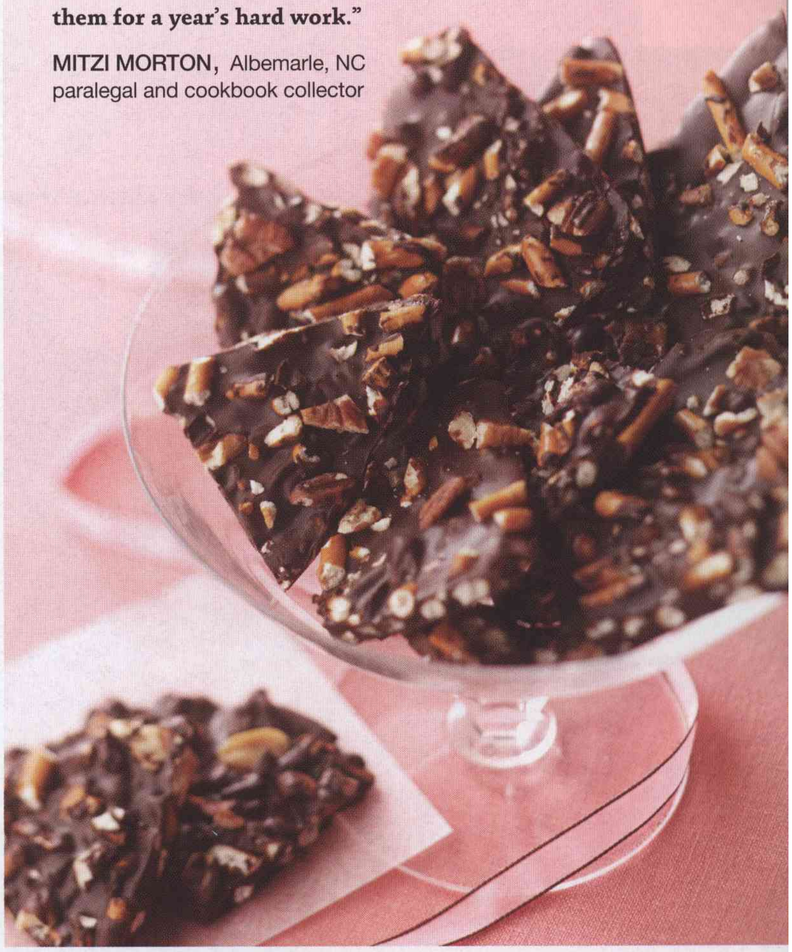
"Great for appetizers —I can whip these up in a wink."

PATRICIA ANN MEYER, Bullhead City, AZ
auction-goer and outdoors enthusiast who's always up for a friendly card game



"Every day in December I send a different sweet to my husband's employees—thanking them for a year's hard work."

MITZI MORTON, Albemarle, NC
paralegal and cookbook collector



pretzel bark

PREP 20 min. plus refrigerating **MAKES** 10 servings.

what you need

- 1 cup chopped pretzels
- ⅓ cup chopped toasted **Planters** Pecans
- 1½ pkg. (8 squares each) **Baker's** Semi-Sweet Chocolate, melted

make it

STIR pretzels and nuts into chocolate; spread onto waxed paper-covered baking sheet.

REFRIGERATE 1 hour or until firm. Break into pieces.

SUBSTITUTE: *Prepare using* **Planters** *Lightly Salted* **Cocktail** *Peanuts.*

{ **what's online** What are your favorite comfort foods? Share them at kraftfoods.com/community.

on the menu

everyday meals + casual get-togethers + season's best

"This year I'm definitely entertaining more at home. In the pages ahead, look for my favorite recipes for easy and unforgettable get-togethers."

Susanne Stark

Kraft Kitchens Expert who loves a good pasta dinner party

{ watch online

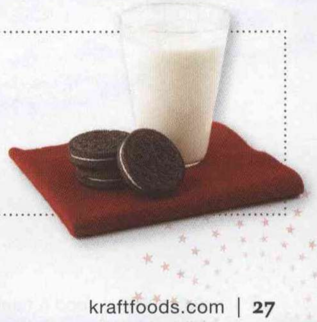
Search "Shrimp & Pasta Formaggio" at **kraftfoods.com** for above recipe video.

love it!

Holiday cooking is easier with the right tools, like this three-cup-capacity **KitchenAid** Mini Food Processor. Look for it at **kraftstore.com**.

who's made your nice list?

Because Santa has been *very* good this year, he's earned his favorite snack: **Oreo** Cookies and milk.



on the **menu**

recipe for joy

easy appetizer party

7 simple ideas for hosting a budget-friendly holiday bash.

party cheese ball

PREP 15 min. plus refrigerating
MAKES 3 cups or 24 servings, 2 Tbsp. each.

what you need

- 2 pkg. (8 oz. each) **Philadelphia** Cream Cheese, softened
- 1 pkg. (8 oz.) **Kraft** Shredded Sharp Cheddar Cheese
- 1 Tbsp. finely chopped onions
- 1 Tbsp. chopped red bell peppers
- 2 tsp. Worcestershire sauce
- 1 tsp. lemon juice
- Dash ground red pepper (cayenne)
- 1 cup chopped toasted **Planters** Pecans

make it

BEAT cream cheese and Cheddar in small bowl with mixer until well blended.

ADD all remaining ingredients except nuts; mix well. Refrigerate several hours.

SHAPE into ball; roll in nuts. Serve with **Ritz** Crackers.

HEALTHY LIVING: *Save 90 calories and 9 grams of fat, including 4 grams of saturated fat, per serving, by reducing the amount of Cheddar cheese to ½ cup and using* **Philadelphia** *Neufchatel Cheese and* **Kraft** *2% Milk Shredded Sharp Cheddar Cheese. In addition, coat the cheese ball with fresh parsley instead of chopped nuts and serve with* **Ritz** *Reduced Fat Crackers.*

bacon water chestnuts

PREP 10 min. **TOTAL** 40 min. **MAKES** 12 servings, 2 pieces each.

what you need

- 12 slices **Oscar Mayer** Fully Cooked Bacon, cut crosswise in half
- 1 can (8 oz.) whole water chestnuts, drained
- ½ cup **Miracle Whip** Dressing
- ½ cup packed brown sugar
- ¼ cup chili sauce

make it

HEAT oven to 350°F.

WRAP bacon around water chestnuts; secure with toothpicks. Place in shallow baking dish.

MIX remaining ingredients; pour over water chestnuts.

BAKE 30 min. or until heated through.

SUBSTITUTE: *Prepare using* **Miracle Whip** *Light Dressing.*

Baker's chocolate + microwave = RECIPE FOR JOY

Chocolate fondue is the perfect ending for any appetizer party. Place 6 squares **Baker's** Chocolate, ⅓ cup whipping cream and 2 Tbsp. liqueur, if desired, in a small bowl. Microwave on HIGH 2 min. or until chocolate is melted, stirring after 1 minute. Serve with dippers such as strawberries, apples or pear slices, angel food or pound cake cubes or assorted **Nabisco** Cookies.

sausage & cheese-stuffed mushrooms

PREP 15 min. **TOTAL** 25 min. **MAKES** 12 servings, 2 mushrooms each.

what you need

- 24 fresh mushrooms (1 lb.)
- ¼ cup **Kraft** Zesty Italian Dressing
- ½ cup cooked crumbled Italian sausage
- ½ cup **Kraft** Shredded Low-Moisture Part-Skim Mozzarella Cheese

make it

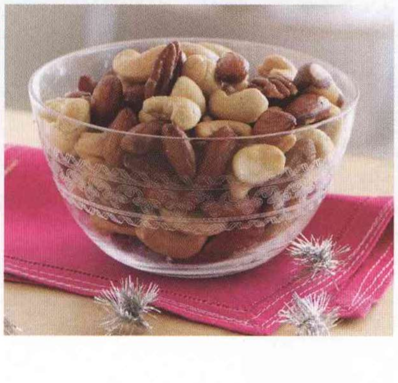
HEAT broiler.

REMOVE and discard stems from mushrooms. Brush mushroom caps with dressing; place, top-sides down, on rack of broiler pan. Broil 5 min.

PRESS sausage into mushroom caps, adding about 1 tsp. sausage to each cap. Sprinkle with cheese.

BROIL 3 to 5 min. or until cheese is melted. Serve hot.

check it out!



GET IN THE MIX
What's easier than **Planters** Deluxe Mixed Nuts? And no kidding about the deluxe: This new combo includes macadamia nuts and a touch of sea salt.

hot broccoli dip

PREP 25 min. **MAKES** 2½ cups or 20 servings, 2 Tbsp. each.

what you need

- 1 round sourdough bread loaf (1½ lb.)
- ½ cup chopped celery
- ½ cup chopped red peppers
- ¼ cup chopped onions
- 2 Tbsp. butter
- 1 lb. (16 oz.) **Velveeta** Pasteurized Prepared Cheese Product, cut into ½-inch cubes
- 1 pkg. (10 oz.) frozen chopped broccoli, thawed, drained
- ¼ tsp. dried rosemary leaves, crushed
- Few drops hot pepper sauce

make it

HEAT oven to 350°F.

CUT thin slice from top of bread loaf; remove center, leaving 1-inch-thick shell. Cut removed bread into bite-size pieces; spread onto baking sheet. Add bread shell; replace top. Bake 15 min. Cool slightly.

MEANWHILE, cook and stir celery, red peppers and onions in butter in medium saucepan on medium heat until tender. Add **Velveeta**; cook on low heat until melted, stirring frequently. Add broccoli, rosemary and hot pepper sauce; cook until heated through, stirring constantly.

POUR into bread shell just before serving. Serve with toasted bread pieces, **Ritz** Crackers and/or assorted cut-up fresh vegetables.

HOT SPINACH DIP: *Prepare as directed, substituting 1 pkg. (10 oz.) frozen chopped spinach, thawed and well drained, for the broccoli.*

mom's best bite-size meatballs

PREP 20 min. **TOTAL** 36 min.
MAKES 25 servings, 2 meatballs each.

what you need

- 2 lb. lean ground beef
- 1 pkg. (6 oz.) **Stove Top** Stuffing Mix for Chicken
- 1 cup water
- 2 eggs
- 1 bottle (16 oz.) **Kraft** Original Barbecue Sauce
- 1 can (16 oz.) whole berry cranberry sauce

make it

HEAT oven to 400°F.

LINE 2 (15×10×1-inch) pans with foil; spray with cooking spray. Mix meat, stuffing mix, water and eggs until blended. Shape into 50 (1½-inch) meatballs; place in prepared pans.

BAKE 16 min. or until done (160°F). Meanwhile, bring barbecue sauce and cranberry sauce to boil in large saucepan on medium heat, stirring occasionally.

ADD meatballs to sauce; stir to evenly coat.

HOW TO FREEZE MEATBALLS: *Loosely pack cooled meatballs in freezer-weight resealable plastic bags. Lay bags flat in freezer so meatballs will freeze individually. Store in freezer up to 3 months. Thaw in refrigerator several hours or overnight before using as desired.*

citrus & herb-cream cheese spread

PREP 10 min. **MAKES** 12 servings, 3 topped crackers each.

what you need

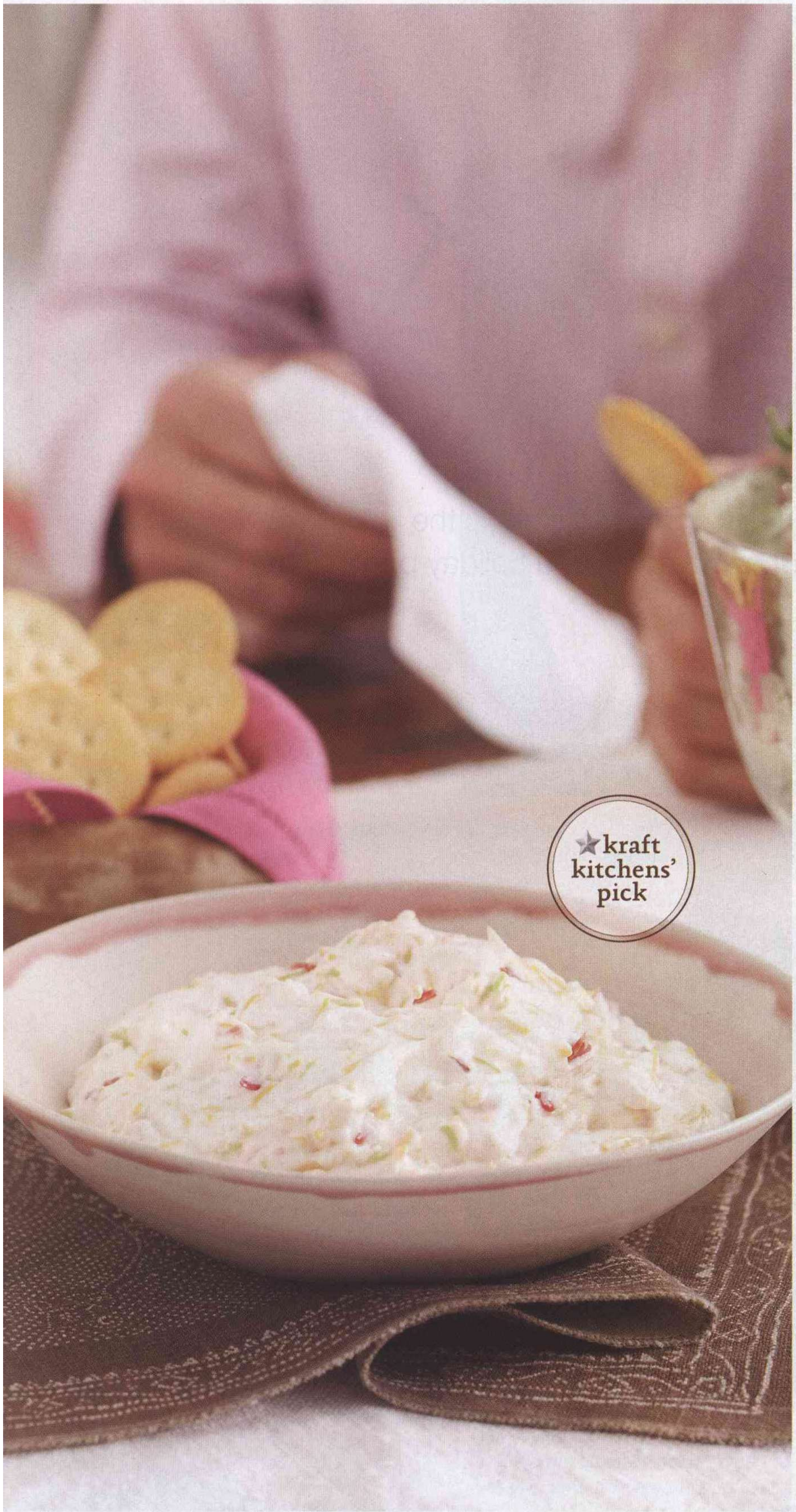
- 36 **Triscuit** Crackers
- ¾ cup **Philadelphia** Chive & Onion ⅓ Less Fat than Cream Cheese
- 1 Tbsp. orange marmalade
- 1 Tbsp. chopped fresh chives

make it

SPREAD crackers with cream cheese.

TOP with marmalade and chives.

NUTRITION BONUS: *This cream cheese spread is not only a great complement to the crackers, but it can also help you eat right.*



creamy bacon-cheddar dip

PREP 15 min. **MAKES** 2½ cups dip or 20 servings, 2 Tbsp. dip and 5 crackers each.

what you need

- 1 cup **Breakstone's** Reduced Fat or **Knudsen** Light Sour Cream
- 1 cup **Miracle Whip** Light Dressing
- 1 cup **Kraft** 2% Milk Shredded Cheddar Cheese
- 4 slices **Oscar Mayer** Bacon, cooked, crumbled
- 2 green onions, sliced
- **Ritz** Crackers

make it

MIX all ingredients except crackers.

SERVE with crackers.

NUTRITION BONUS: *Feel good about serving this dip at your next gathering since it is made with better-for-you ingredients and is a smart alternative to many dips.*

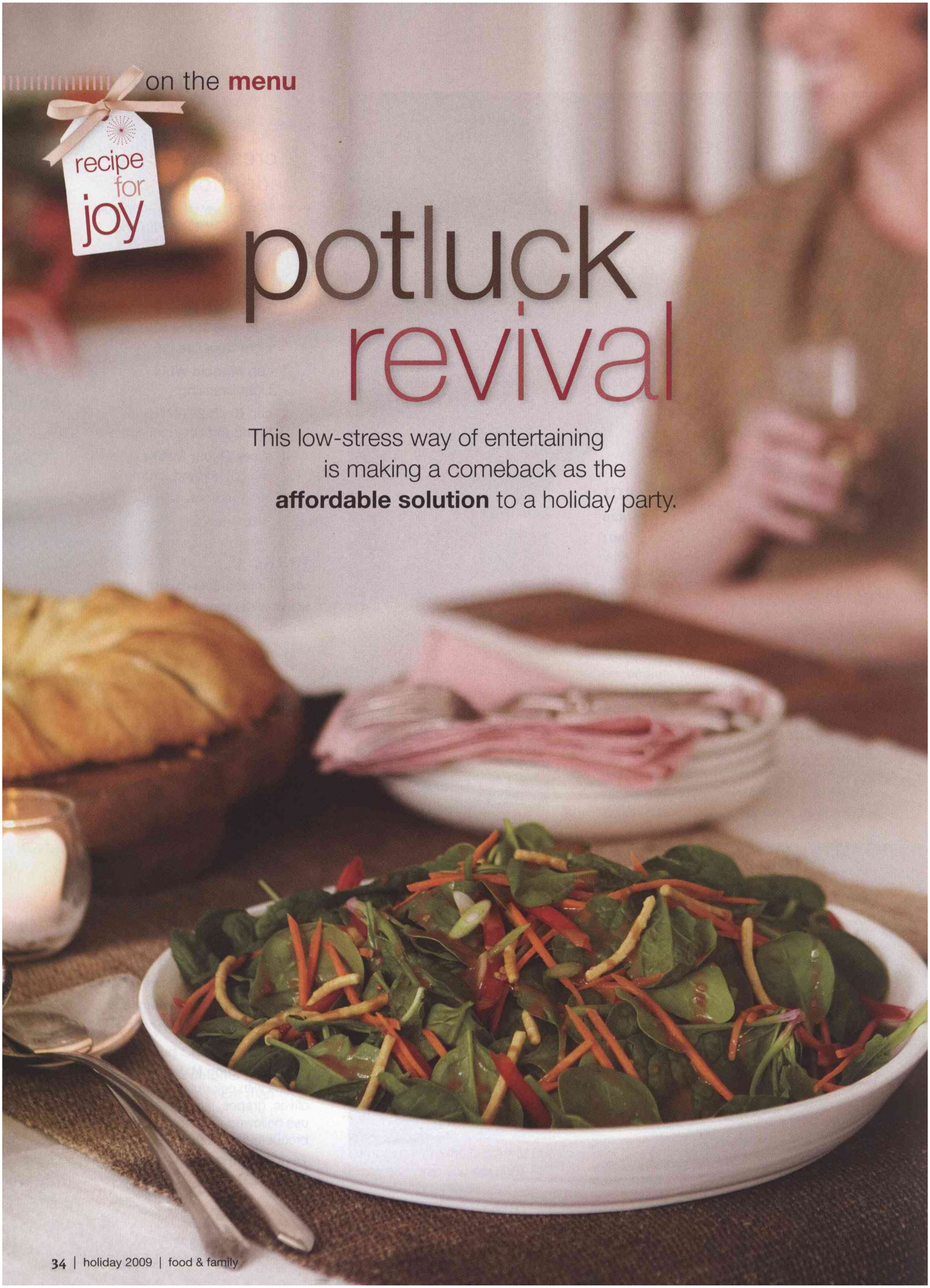
SIMPLE PARTY SECRETS

1 Appetizer Math. Figure on 4 to 5 appetizers per guest before an early meal, 6 to 7 before a late meal or 8 to 9 if no meal is planned.

2 Menu Mix-Up. Serve a variety of flavors, textures, colors and types of foods.

3 Replenish, Please. Plan to refresh the food at least once during the event.

4 Presentation Matters. Garnish dishes with colorful lettuces, kale, olives, grapes, lemons or herbs and use hollowed-out cabbage and breads to hold dips.



potluck revival

This low-stress way of entertaining is making a comeback as the **affordable solution** to a holiday party.

amazing asian salad toss

PREP 10 min.
MAKES 6 servings, 1 cup each.

what you need

- 8 cups packed baby spinach leaves
- 1 red pepper, cut into thin strips
- 1 cup thin matchlike carrot sticks
- 1 green onion, thinly sliced
- ½ cup chow mein noodles
- ½ cup **Kraft** Light Asian Toasted Sesame Dressing

make it

COMBINE first 4 ingredients in large bowl.

ADD noodles and dressing just before serving; toss to coat.

NUTRITION BONUS: *The vegetables in this Asian-inspired salad are rich in both vitamins A and C.*

POTLUCK POINTERS

1 Make a Plan. If hosting, give your guests some menu guidance so you don't end up with duplicate dishes or too little food.

2 Dress Rehearsal. Try out a new recipe on your family first.

3 Hands Free. Place napkins and flatware at the *end* of the table—it's so much easier for your company to navigate the buffet without having to carry these items.

4 In the Now. Wash containers and give them back to guests before they leave so you don't have to do it later on.

cheesy green bean casserole

PREP 10 min. **TOTAL** 50 min. **MAKES** 14 servings, ½ cup each.

what you need

- 2 pkg. (16 oz. each) frozen French-cut green beans, thawed, drained
- 1 can (10¾ oz.) condensed cream of mushroom soup
- ½ lb. (8 oz.) **Velveeta** Pasteurized Prepared Cheese Product, cut into ½-inch cubes
- 1½ cups hot water
- ¼ cup (½ stick) butter
- 1 pkg. (6 oz.) **Stove Top** Stuffing Mix for Chicken

make it

HEAT oven to 350°F.

COMBINE beans and soup in 2-qt. casserole; top with **Velveeta**.

ADD water to butter in medium bowl; stir until melted. Stir in stuffing mix just until moistened. Spoon over bean mixture.

BAKE 35 to 40 min. or until heated through.

MAKE AHEAD: *Assemble casserole as directed; cover with plastic wrap. Refrigerate up to 24 hours. When ready to serve, bake, uncovered, 45 min. or until heated through.*

kraft
kitchens'
pick

easy baked cheese & vegetable twist

PREP 20 min. **TOTAL** 1 hour **MAKES** 16 servings.

what you need

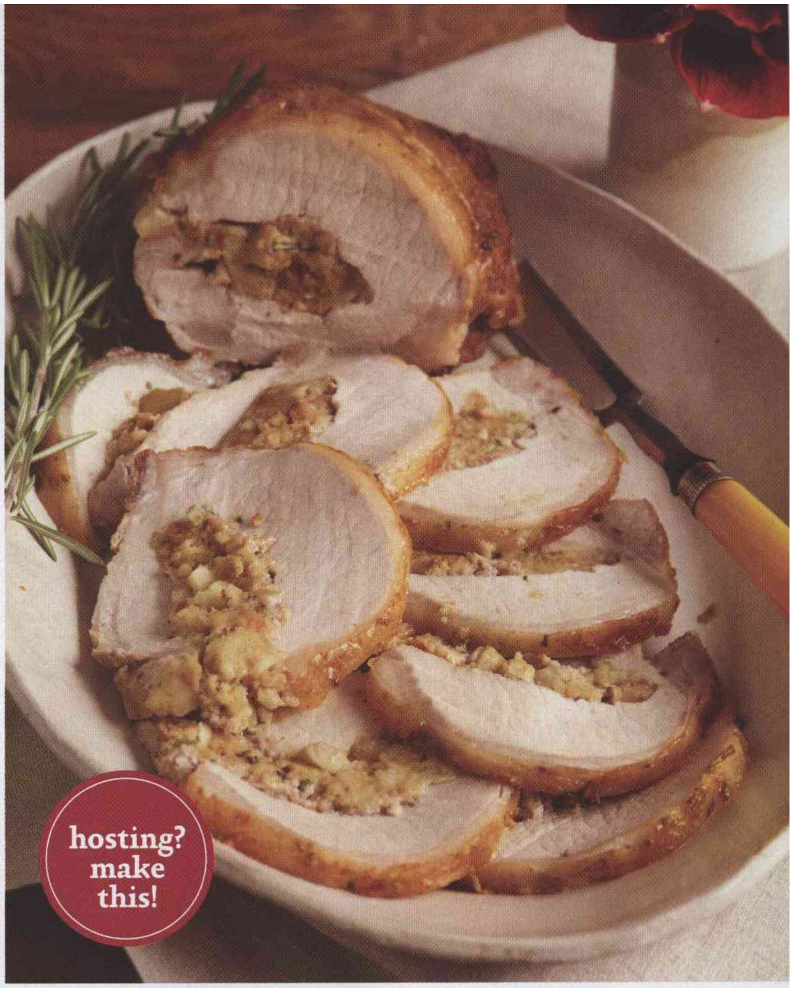
- 2 eggs
- 4 oz. (½ of 8-oz. pkg.) **Philadelphia** Cream Cheese, softened
- ½ cup **Kraft** 2% Milk Shredded Italian* Three Cheese Blend
- 3 cups frozen broccoli cuts, thawed, drained
- ½ lb. fresh mushrooms, cut into quarters
- ½ cup cherry tomatoes, cut in half
- 4 green onions, sliced
- 2 cans (8 oz. each) refrigerated crescent dinner rolls

make it

HEAT oven to 375°F. Mix first 3 ingredients in large bowl until well blended. Stir in next 4 ingredients. Unroll crescent dough; separate into 16 triangles. Arrange in 11-inch circle on parchment- or foil-lined baking sheet, with short sides of triangles overlapping in center and points of triangles toward outside. (There should be a 5-inch-diameter opening in center of circle.)

SPOON cheese mixture onto dough near center of circle. Bring outside points of triangles up over filling, then tuck under dough in center of ring to cover filling. Bake 35 to 40 min. or until crust is golden brown and filling is heated through.

*Made with quality cheeses crafted in the USA.



maple-glazed stuffed roast pork

PREP 20 min. **TOTAL** 1 hour 40 min. **MAKES** 8 servings.

what you need

- 2 Tbsp. butter
- 1 apple, chopped
- 1½ cups hot water
- 1 pkg. (6 oz.) **Stove Top** Stuffing Mix for Chicken
- 1 pork loin (2 lb.), butterflied
- 2 Tbsp. maple-flavored or pancake syrup
- 2 Tbsp. **Grey Poupon** Hearty Spicy Brown Mustard
- 1 tsp. chopped fresh rosemary

make it

HEAT oven to 350°F.

MELT butter in large skillet on medium heat. Add apples; cook and stir 3 min. or until crisp-tender. Add water and stuffing mix; cover. Let stand 5 min.; mix lightly.

SPOON stuffing mixture onto cut side of meat to within ½ inch of edges. Roll up, jelly-roll fashion, starting at one of the short ends. Place, seam-side down, in roasting pan sprayed with cooking spray.

BAKE 1 hour. Mix syrup, mustard and rosemary; spread over meat. Bake 20 min. or until meat is done (160°F). Let stand 15 min. before slicing to serve.

{ **watch online** For a how-to video, search "Easy Baked Cheese & Vegetable Twist" at kraftfoods.com.

crowd-pleasing scalloped potatoes

PREP 30 min. **TOTAL** 2 hours
MAKES 18 servings, ½ cup each.

what you need

- 1 tub (8 oz.) **Philadelphia** Chive & Onion Cream Cheese Spread
- 2 cups fat-free reduced-sodium chicken broth
- 1 cup milk
- 10 slices **Oscar Mayer** Bacon, cooked, crumbled and divided
- 4½ lb. Yukon gold potatoes (about 12), cut into ¼-inch-thick slices
- 1 onion, thinly sliced
- 1 cup **Kraft** 2% Milk Shredded Colby & Monterey Jack Cheese

make it

HEAT oven to 400ºF.

COOK cream cheese spread, broth and milk in saucepan on medium heat until cream cheese is melted and mixture comes to boil, stirring constantly with whisk.

RESERVE 2 Tbsp. bacon. Layer half each of the potatoes, onions and remaining bacon in 13×9-inch baking dish; repeat layers. Add cream cheese sauce; cover.

BAKE 1½ hours or until potatoes are tender and top is golden brown, uncovering and topping with shredded cheese and reserved bacon the last 10 min.

SUBSTITUTE: *Substitute 1 pkg. (8 oz.)* **Philadelphia** *Cream Cheese, cubed, for the cream cheese spread.*

potluck + great friends

= RECIPE FOR **JOY**

Share your best holiday recipes, potluck or otherwise, at kraftfoods.com.

watergate salad

PREP 5 min. plus refrigerating **MAKES** 8 servings, about ½ cup each.

what you need

- 1 cup **Jet-Puffed** Miniature Marshmallows
- 1 pkg. (3.4 oz.) **Jell-O** Pistachio Flavor Instant Pudding
- 1 can (20 oz.) **Dole** Crushed Pineapple, in juice, undrained
- ½ cup chopped **Planters** Pecans
- 1½ cups thawed **Cool Whip** Whipped Topping

make it

COMBINE marshmallows, dry pudding mix, pineapple and nuts in large bowl.

STIR in **Cool Whip**. Refrigerate 1 hour.

HOW TO THAW COOL WHIP WHIPPED TOPPING: *Place unopened tub in refrigerator. An 8-oz. tub will be completely thawed in 4 hours. Do not thaw in microwave.*

Dole is a registered trademark of Dole Food Company, Inc.

marinated steak with caramelized onions

PREP 10 min. **TOTAL** 1 hour 36 min. (incl. marinating) **MAKES** 4 servings.

what you need

- 1/4 cup **Kraft** Balsamic Vinaigrette Dressing
- 3 Tbsp. **A.1.** Original Steak Sauce, divided
- 2 Tbsp. brown sugar
- 2 cloves garlic, minced
- 1 boneless beef sirloin steak (1 lb.)
- 1 Tbsp. olive oil
- 1 large onion, thinly sliced

make it

MIX dressing, 2 Tbsp. steak sauce, sugar and garlic until well blended. Pour over steak in shallow dish; turn steak to coat both sides. Refrigerate 1 hour to marinate.

HEAT oil in large nonstick skillet on medium-high heat. Add onions; cook and stir 5 min. Cover; cook on medium-low heat 15 min. or until onions are golden brown, stirring occasionally.

MEANWHILE, heat broiler. Remove steak from marinade; discard marinade. Place steak on rack of broiler pan. Broil, 4 inches from heat, 8 min. on each side or until done (160°F). Remove from heat; cover. Let stand 5 min. before cutting across the grain into thin slices. Stir remaining steak sauce into onions. Serve with meat.

VARIATION: *Prepare using a beef flank steak and reducing the cooking time to 6 min. on each side.*

Knudsen
So thick. So rich.
It makes your average spuds spectacular.
Knudsen CHEESY POTATOES
PREP TIME: 10 min.
TOTAL: 1 hour
1½ cups KNUDSEN Sour Cream
1 can (10¾ oz.) condensed cream of chicken soup
1 pkg. (32 oz.) frozen Southern-style hash browns, thawed
1 pkg. (8 oz.) KRAFT Shredded Sharp Cheddar Cheese
20 RITZ Crackers, crushed (about 1 cup)
2 Tbsp. butter, melted
PREHEAT oven to 350°F. Mix soup andsour cream in large bowl. Add potatoes and cheese; stir until well blended.
SPOON mixture into 13×9-inch baking dish. Combine cracker crumbs and butter. Sprinkle over potato mixture.
BAKE 50 min. or until heated through.
Makes 12 servings, ½ cup each.
Knudsen
HAMPSHIRE
SOUR CREAM
100% Natural
So thick. So rich. It has to be Knudsen.
©2009 Kraft Foods www.kraftfoods.com

showstopper desserts

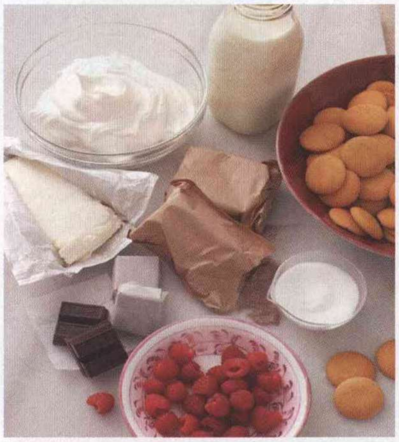
Make holiday magic happen with these **fabulous (and foolproof) crowd-pleasers**.

SUSANNE STARK
Kraft Kitchens Expert

"On your holiday **buffet table, you need a little glam. These come together easily and taste as amazing as they look."**

chocolate mousse torte

PREP 20 min. plus refrigerating
MAKES 16 servings.



what you need

- 37 **Nilla** Wafers, divided
- 4 squares **Baker's** Semi-Sweet Chocolate, divided
- 2 pkg. (3.9 oz. each) **Jell-O** Chocolate Instant Pudding
- 2 cups plus 2 Tbsp. cold milk, divided
- 1 tub (8 oz.) **Cool Whip** Whipped Topping, thawed, divided
- 1 pkg. (8 oz.) **Philadelphia** Cream Cheese, softened
- ¼ cup sugar
- ¾ cup fresh raspberries

make it

STAND 16 wafers, top-sides out, around inside edge of 9-inch round pan lined with plastic wrap. Melt 3 chocolate squares as directed on package.

BEAT pudding mixes and 2 cups milk with whisk 2 min. Blend in melted chocolate and 1 cup **Cool Whip**; pour into prepared pan.

BEAT cream cheese, sugar and remaining milk with mixer until blended. Stir in 1 cup **Cool Whip**; spread over pudding. Top with remaining wafers. Refrigerate 3 hours.

INVERT torte onto plate. Remove pan and plastic wrap. Shave remaining chocolate square into curls. Top torte with remaining **Cool Whip**, berries and chocolate curls.

HOW TO MAKE CHOCOLATE CURLS: *Unwrap chocolate square, leaving chocolate on wrapper. Microwave on HIGH 10 sec. Draw vegetable peeler slowly over chocolate.*

hot costar ›

Your showy dessert is an even bigger hit when you serve a steaming cup of **Maxwell House** Coffee alongside.

"The cheesecake has a sweet-salty combo I love. The chocolate torte is to die for—rich, creamy, fantastic!"

KATIE BROWN lifestyle expert and TV host

Philadelphia caramel-nut cheesecake

PREP 20 min. **TOTAL** 5 hours 25 min. (incl. refrigerating) **MAKES** 16 servings.

what you need

- 2 cups **Honey Maid** Graham Cracker Crumbs
- 1 cup **Planters Cocktail** Peanuts, chopped, divided
- 1¼ cups sugar, divided
- 6 Tbsp. butter or margarine, melted
- 4 pkg. (8 oz. each) **Philadelphia** Cream Cheese, softened
- 2 tsp. vanilla
- 1 cup **Breakstone's** or **Knudsen** Sour Cream
- 4 eggs
- ¼ cup caramel ice cream topping

make it

HEAT oven to 350°F.

LINE 13×9-inch pan with foil, with ends of foil extending over sides. Mix crumbs, ½ cup nuts, ¼ cup sugar and butter; press onto bottom of pan. Bake 10 min.

MEANWHILE, beat cream cheese, remaining sugar and vanilla with mixer until well blended. Add sour cream; mix well. Add eggs, 1 at a time, beating after each just until blended. Pour over crust.

BAKE 35 min. or until center is almost set; cool completely. Refrigerate 4 hours. Top with remaining nuts and caramel topping. Use foil handles to lift cheesecake from pan before cutting to serve.

SPECIAL EXTRA: *Cut chilled cheesecake into 16 bars, then cut each diagonally in half. Stack 2 on each dessert plate to serve.*

{ **watch online** Search for "chocolate mousse torte" at **kraftfoods.com** for a how-to video.

come on over

know beans about coffee?

Learn how to truly **savor your brew**.

ASHLEY GUELETTE
Kalamazoo, MI
on-the-go personal assistant who can always find time for baking

"Perfect for the season... uses the holiday ingredients I always keep on hand."

pumpkin cream cupcakes

PREP 10 min. **TOTAL** 31 min.
MAKES 24 servings.

what you need

- 1 pkg. (2-layer size) spice cake mix
- 1 pkg. (3.4 oz.) **Jell-O** Vanilla Flavor Instant Pudding
- 1 cup canned pumpkin
- 1 pkg. (8 oz.) **Philadelphia** Cream Cheese, softened
- 1/4 cup sugar
- 1 egg

make it

HEAT oven to 350ºF.

PREPARE cake batter as directed on package. Add dry pudding mix and pumpkin; mix well. Spoon into 24 paper-lined muffin cups.

BEAT cream cheese with mixer until creamy. Blend in sugar and egg; spoon over batter. Swirl gently with small spoon.

BAKE 18 to 21 min. or until toothpick inserted in centers comes out clean. Cool 5 min.; remove to wire racks. Cool completely.

SPECIAL EXTRA: *Stir 1/4 tsp. ground nutmeg into 1 1/2 cups thawed* **Cool Whip** *Whipped Topping; spread over cooled cupcakes. Keep refrigerated.*

coffee talk...

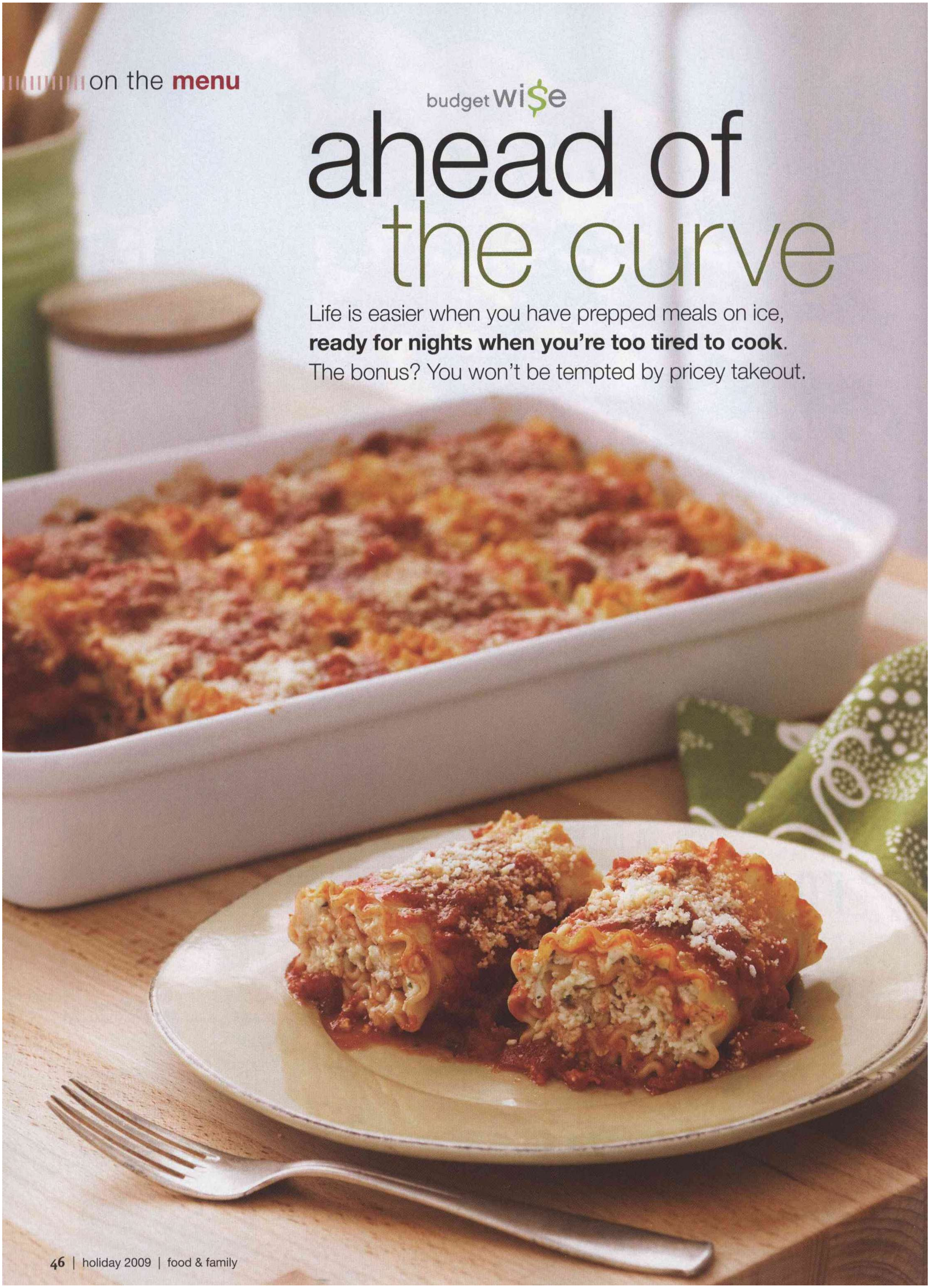
LIKE WINE AFICIONADOS, COFFEE LOVERS HAVE A LANGUAGE.

- **Distinctive accents, smooth finish.** Select **Maxwell House** House Blend for a medium-bodied coffee with a rich, lively aroma.
- **Balanced, full flavor.** Look to **Maxwell House** Original Roast.
- **Help seal in the freshness:** Use the new Flavor Lock Lid to help seal in aromatic goodness.

budget wi$e

ahead of the curve

Life is easier when you have prepped meals on ice, **ready for nights when you're too tired to cook**. The bonus? You won't be tempted by pricey takeout.



cheese-lover's pasta roll-ups

PREP 25 min. **TOTAL** 1 hour 15 min.
MAKES 8 servings, 2 roll-ups each.

what you need

- 1 egg, beaten
- 1 container (15 oz.) **Polly-O** Original Ricotta Cheese
- 2 cups **Kraft** 2% Milk Shredded Italian* Three Cheese Blend
- 4 green onions, chopped
- 1 Tbsp. Italian seasoning
- 1 jar (26 oz.) spaghetti sauce, divided
- 16 lasagna noodles, cooked
- ¼ cup **Kraft** Grated Parmesan Cheese

make it

HEAT oven to 375°F.

MIX first 5 ingredients until well blended.

SPREAD ½ cup spaghetti sauce onto bottom of 13×9-inch baking dish. Spread each noodle with 3 Tbsp. cheese mixture; roll up. Place, seam-sides down, in dish. Top with remaining sauce and Parmesan; cover.

BAKE 40 to 50 min. or until heated through, uncovering the last 10 min.

MAKE AHEAD: *Assemble as directed; cover with heavy-duty foil. Refrigerate up to 24 hours, then bake, covered, 1 hour 5 min. or until heated through, uncovering the last 10 min. Or, freeze up to 1 month. When ready to serve, thaw overnight in refrigerator. Bake, covered, 1 hour 5 min. or until heated through, uncovering the last 10 min.*

*Made with quality cheeses crafted in the USA.

our perfect zesty chicken tortilla bake

PREP 25 min. **TOTAL** 50 min. **MAKES** 8 servings, 2 roll-ups each.

what you need

- ½ cup **Miracle Whip** Dressing
- ½ cup flour
- 3 cups milk
- 1 pkg. (8 oz.) **Kraft** Shredded Cheddar Cheese, divided
- 1½ lb. boneless skinless chicken breasts, cooked, cut into bite-size pieces
- ½ cup **Taco Bell® Home Originals®** Thick 'N Chunky Salsa
- ½ cup chopped fresh parsley
- 16 flour tortillas (6 inch)

make it

HEAT oven to 375°F.

MIX dressing and flour in medium saucepan with whisk until well blended. Gradually stir in milk. Bring to boil on medium heat, stirring constantly; cook and stir until thickened. Add 1 cup cheese; cook until melted, stirring constantly. Reserve 1 cup sauce.

STIR chicken, salsa and parsley into remaining sauce; spoon ⅓ cup down center of each tortilla. Roll up. Place 8 roll-ups, seam-sides down, in each of 2 (13×9-inch) baking dishes sprayed with cooking spray; top with reserved sauce and remaining cheese.

BAKE 25 min. or until heated through.

SERVING SUGGESTION: *A mixed green salad with avocados, tomatoes and* **Kraft** *Light Balsamic Vinaigrette Dressing is a delicious accompaniment.*

MAKE AHEAD: *Assemble as directed; cover with heavy-duty foil. Refrigerate up to 24 hours, then bake, covered, 40 min. or until heated through, uncovering the last 10 min. Or, freeze up to 1 month. When ready to serve, thaw overnight in refrigerator. Bake, covered, 40 min. or until heated through, uncovering the last 10 min.*

tip!

CUT THE FAT AND NOT THE FLAVOR BY MAKING MASHED POTATOES WITH LOWER-FAT SOUR CREAM AND CREAM CHEESE.

tracy's make-ahead mashed potatoes

PREP 30 min. **TOTAL** 1 hour 30 min.
MAKES 16 servings, ½ cup each.

what you need

- 4 lb. white or Yukon Gold potatoes (about 10), peeled, cubed
- 1 cup **Breakstone's** Reduced Fat or **Knudsen** Light Sour Cream
- ½ cup (½ of 8-oz. tub) **Philadelphia** ⅓ Less Fat than Cream Cheese
- 2 tsp. onion powder
- 1 slice **Oscar Mayer** Bacon, cooked, crumbled
- 2 green onions, sliced

make it

COOK potatoes in large saucepan of boiling water 10 to 15 min. or until tender; drain. Place potatoes in large bowl. Add next 3 ingredients; mash until creamy.

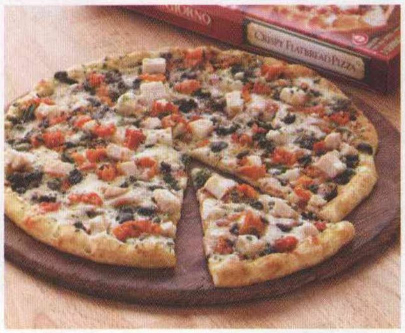
SPOON into lightly greased 2-qt. casserole; cover with plastic wrap. Refrigerate up to 2 days. Remove from refrigerator 30 min. before baking. Discard plastic wrap.

HEAT oven to 350°F. Bake potatoes 1 hour or until heated through. Sprinkle with bacon and onions.

MAKE AHEAD: *Assemble as directed but do not sprinkle with bacon and onions; cover with heavy-duty foil. Freeze up to 1 month. When ready to serve, thaw overnight in refrigerator. Bake, covered, 1 hour or until heated through, uncovering the last 10 min. Sprinkle with bacon and onions.*

calories 120, fat 3g (sat 2g), chol 10mg, sodium 60mg, carb 20g, fiber 2g, sugars 3g, protein 3g, vit A 6%DV, vit C 15%DV, calcium 4%DV, iron 0%DV

check it out!



SHOPPER'S SUPPER

After a long day at the mall (or online), slip a **DiGiorno** Crispy Flatbread Tuscan Chicken Pizza in the oven. Then put on something comfy while the pizza's baking.

recipe for joy

some assembly required

Score points with everyone on your list when you put together these **easy DIY gift baskets**—start small and add on to fit your budget.

coffee break basket

Know someone who could use a little quiet time? Or maybe a little caffeine? Think teacher, babysitter or neighbor-with-the-newborn.

CONTENTS

Starbucks® House Blend Coffee
LU Petite Madeleine Biscuits

plus it up!

add more cool stuff:

1. **Bonjour** Mini Frother
2. **New Designs** Labyrinth Coffee Mug
3. **OXO** Click and Seal Travel Mug
4. **Cuisipro** Coffee Scoop

All items available at **kraftstore.com**.

Starbucks and the Starbucks logo are registered trademarks of Starbucks Corporation.

plus it up!

add more cool stuff:

1 **Click-Clack** 4.5-qt. Plastic Container

2 **Henckels** Pizza Cutter

3 **Wusthof** Gourmet Serrated Sandwich Spreader

4 **BIA Cordon Bleu** Serving Dish

All items available at **kraftstore.com**.

family game-night basket

Skip the gourmet foodie ensemble—put together something the whole family will love.

CONTENTS

Ritz Brown Sugar Cinnamon Crackers

Wheat Thins Vermont White Cheddar Artisan Cheese Crackers

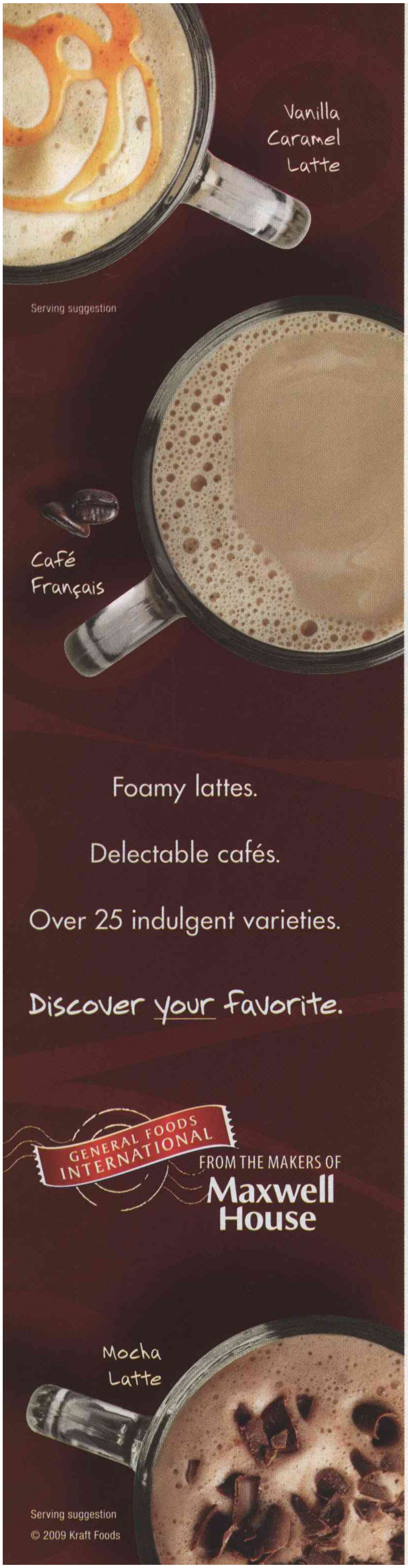
Oreo Cakesters Snack Cakes

Oreo Fun Stix Wafer Sticks

Planters Deluxe Whole Cashews

Deck of cards

{ **what's online** For more cost-saving ideas, search "gift guide" on **kraftfoods.com**.



your house: the new coffeehouse

New foaming lattes add warmth to the season at home.

Sipping a latte in the comfort of your own home any time you want is a coffee lover's dream come true.

It used to be the coffeehouse was the only place you could get a Mocha Latte with foam on top.

Now, thanks to **General Foods International**, *from the makers of Maxwell House*, you can enjoy coffeehouse-style beverages—over 25 varieties in all—in the comfort of your own home! And at as little as 20¢ a cup*, these enticing flavors make a small indulgence super affordable.

But the real story is the luscious new lattes topped with foam. There's no mess, no extra work. Like magic, every cu has a frothy layer on top, and all you have to do is add hot water and stir.

coffee-time moments

Imagine what you could do with a coffeehouse in your house...

- Sip a *Mocha Latte* while wrapping presents late at night.
- Treat guests to Snowball Cake (*page 22*) and a selection of cafés and lattes.
- Page through the latest romance novel while savoring a *Vanilla Bean Latte*.
- Kick back and unwind after your holiday party with a steaming cup of *Hazelnut Café*.
- Curl up by the fire with a mug of *Pumpkin Spice Latte* as you catch up with friends over the holidays.
- Savor a *Peppermint Mocha Latte* while you post your holiday pictures onto Facebook.
- Enjoy a *French Vanilla Café* and watch the snow fall during a mid-afternoon break.

Welcome to the new coffeehouse . . . your house.

*Based on national average weighted price. Price may vary by retailer.

timesavers

simple shortcuts + quick tips + speedy suppers

"They're not kidding when they call this '**Philly** Instant Appetizer'—just spread a brick of cream cheese in a pie plate, top with salsa and cilantro, and you're good to go!"

Jennifer Cuccia

Kraft Kitchens Expert who loves mixing different styles—vintage, antique and modern—of serving pieces

have fun!

Reach for **Ritz** Crackers whenever you're hosting. The buttery-flavored, melt-in-your-mouth goodness adds fun to any gathering.

{ what's online

Find quick and easy appetizers in the Entertaining section at **kraftfoods.com**.

the coffee's always on

Savor the indulgence of a delicious latte or cappuccino at the touch of a button! The **TASSIMO** system's unique technology adjusts optimal brew time, temperature and amount of water for a perfect cup every time.

budget wi$e

1 bag, 5 dinners

Rethink your menu by going meatless: Here's a **week's worth of meals** in a single bag.

grocery list

- 2 cans (5 oz. each) light tuna
- 1 pkg. (6 oz.) **Stove Top** Stuffing Mix for Chicken
- 1 pkg. (2 lb.) **Velveeta** Pasteurized Prepared Cheese Product
- 1 pkg. (7 oz.) **Kraft** 2% Milk Shredded Cheddar Cheese
- 1 pkg. (7 oz.) **Kraft** 2% Milk Shredded Italian* Three Cheese Blend
- 1 cont. (8 oz.) **Kraft** Grated Parmesan Cheese
- 1 pkg. (8 oz.) **Philadelphia** Cream Cheese
- 1 lb. fresh carrots
- 1 lb. fresh broccoli
- ½ lb. fresh mushrooms
- 1 jar (32 oz.) **Miracle Whip** Dressing
- 1 pkg. (15 oz.) ready-to-use refrigerated pie crusts
- 1 bunch green onions
- 2 pkg. (1 lb. each) frozen cheese ravioli
- 1 **DiGiorno** Classic Thin Crust Four Cheese Pizza

*Made with quality cheeses crafted in the USA.

PANTRY

pickle relish, milk, butter, garlic powder, salad greens, corn, eggs, spaghetti, spaghetti sauce, diced tomatoes

{ **what's online** Find more like this at 1 Bag 5 Dinners in the BudgetWise section at **kraftfoods.com**.

tuna cakes

PREP 10 min. **TOTAL** 26 min. (incl. refrigerating) **MAKES** 6 servings.

what you need

- 2 cans (5 oz. each) light tuna in water, drained, flaked
- 1 pkg. (6 oz.) **Stove Top** Stuffing Mix for Chicken
- 1 cup **Kraft** 2% Milk Shredded Cheddar Cheese
- ¾ cup water
- 1 carrot, shredded
- ⅓ cup **Miracle Whip** Dressing
- 2 Tbsp. **Claussen** Sweet Pickle Relish

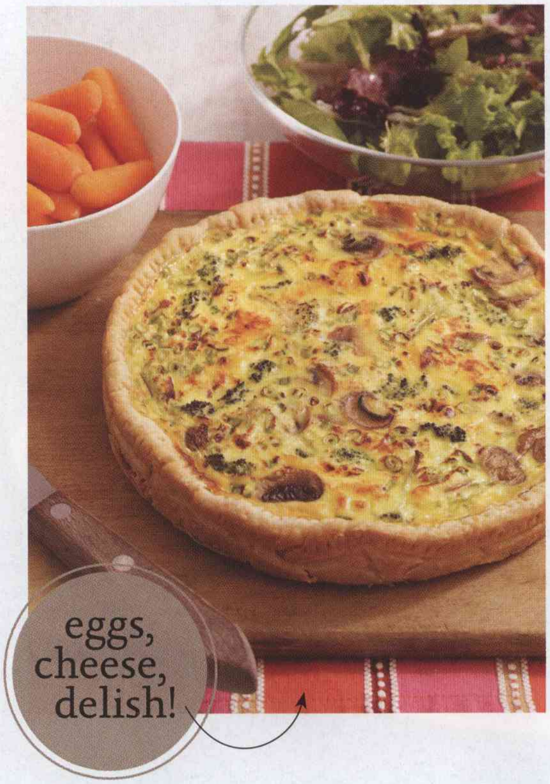
make it

MIX all ingredients. Refrigerate 10 min.

HEAT large nonstick skillet sprayed with cooking spray on medium heat. Add ¼-cup portions of tuna mixture, in batches, to skillet.

FLATTEN into patties with back of spatula. Cook 3 min. on each side or until golden brown.

SERVING SUGGESTION: *Serve with hot cooked corn and a tossed green salad to round out the meal.*



Velveeta egg & veggie bake

PREP 15 min. **TOTAL** 55 min. **MAKES** 6 servings.

what you need

- 1 cup each sliced fresh mushrooms and chopped broccoli
- 1 ready-to-use refrigerated pie crust (½ of 15-oz. pkg.)
- 5 eggs
- ⅓ cup **Miracle Whip** Dressing
- ⅓ cup milk
- 6 oz. **Velveeta** Pasteurized Prepared Cheese Product, cut into ½-inch cubes
- 4 green onions, sliced

make it

HEAT oven to 375°F.

COOK mushrooms and broccoli in skillet sprayed with cooking spray on medium heat 8 to 10 min. or until crisp-tender, stirring occasionally. Remove from heat; set aside.

LINE 9-inch pie plate with crust; fold over edge. Beat eggs, dressing and milk in medium bowl with whisk until well blended. Stir in cooked vegetables, **Velveeta** and onions; pour into crust.

BAKE 40 min. or until center is set and top is golden brown. Let stand 10 min. before serving.

SERVING SUGGESTION: *Serve this easy-to-make entree with a mixed green salad and cooked carrots to round out the meal.*

weeknight ravioli bake

PREP 10 min. **TOTAL** 55 min.
MAKES 8 servings.

what you need

- 1 jar (26 oz.) spaghetti sauce
- 1 can (14½ oz.) diced tomatoes, undrained
- ½ cup water
- 2 pkg. (1 lb. each) frozen cheese ravioli
- 1 pkg. (7 oz.) **Kraft** 2% Milk Shredded Italian* Three Cheese Blend
- 2 Tbsp. **Kraft** Grated Parmesan Cheese

make it

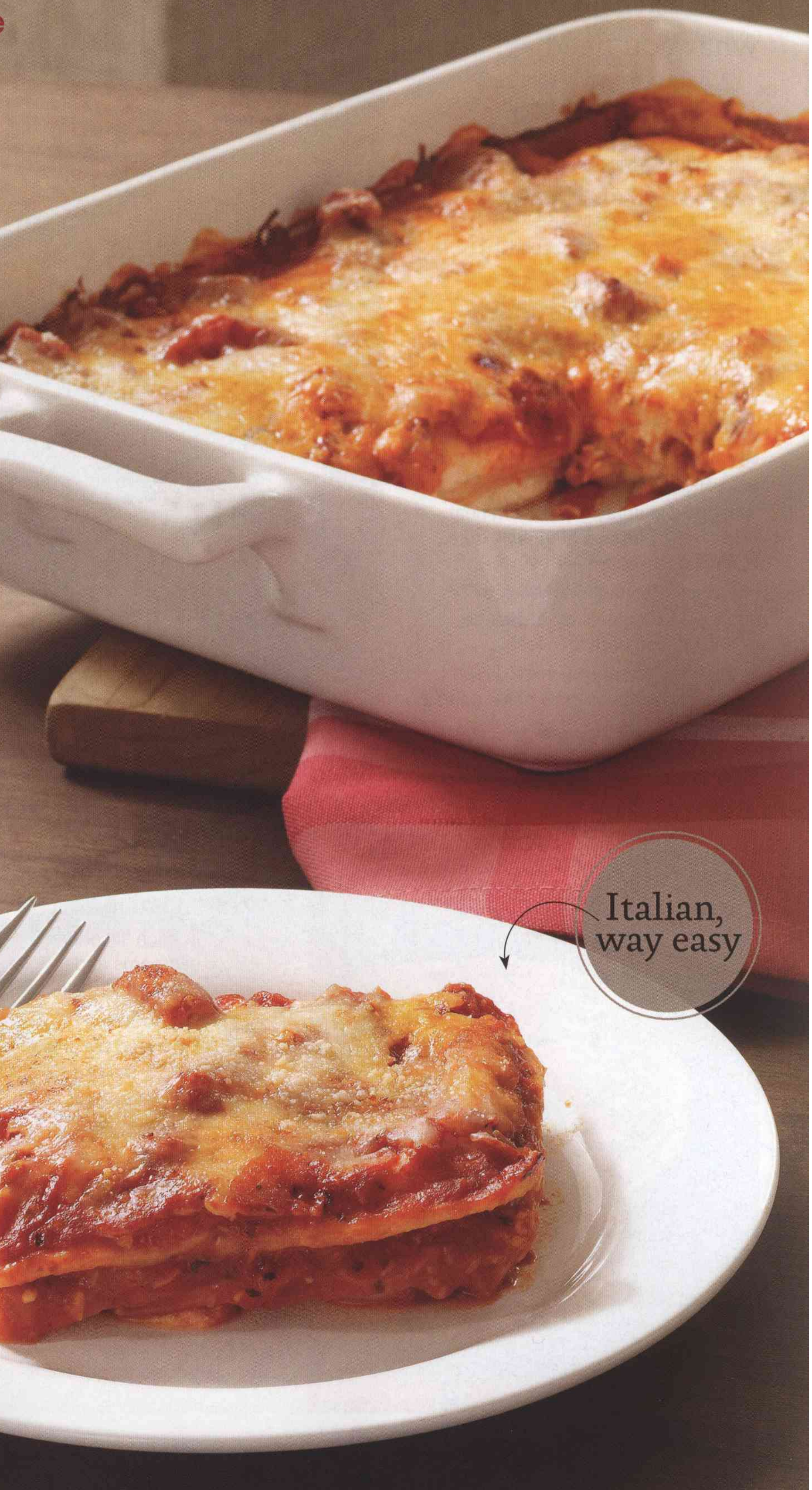
HEAT oven to 400ºF.

MIX spaghetti sauce, tomatoes and water; spoon 1 cup onto bottom of 13×9-inch baking dish.

LAYER half the ravioli and 1 cup shredded cheese over sauce mixture. Top with remaining ravioli and sauce mixture. Sprinkle with remaining shredded cheese; cover.

BAKE 30 min.; uncover. Bake 15 min. or until ravioli is tender and heated through. Sprinkle with Parmesan. Let stand 10 min.

*Made with quality cheeses crafted in the USA.



pasta primavera alfredo

PREP 10 min. **TOTAL** 25 min.
MAKES 6 servings, 1⅓ cups each.

what you need

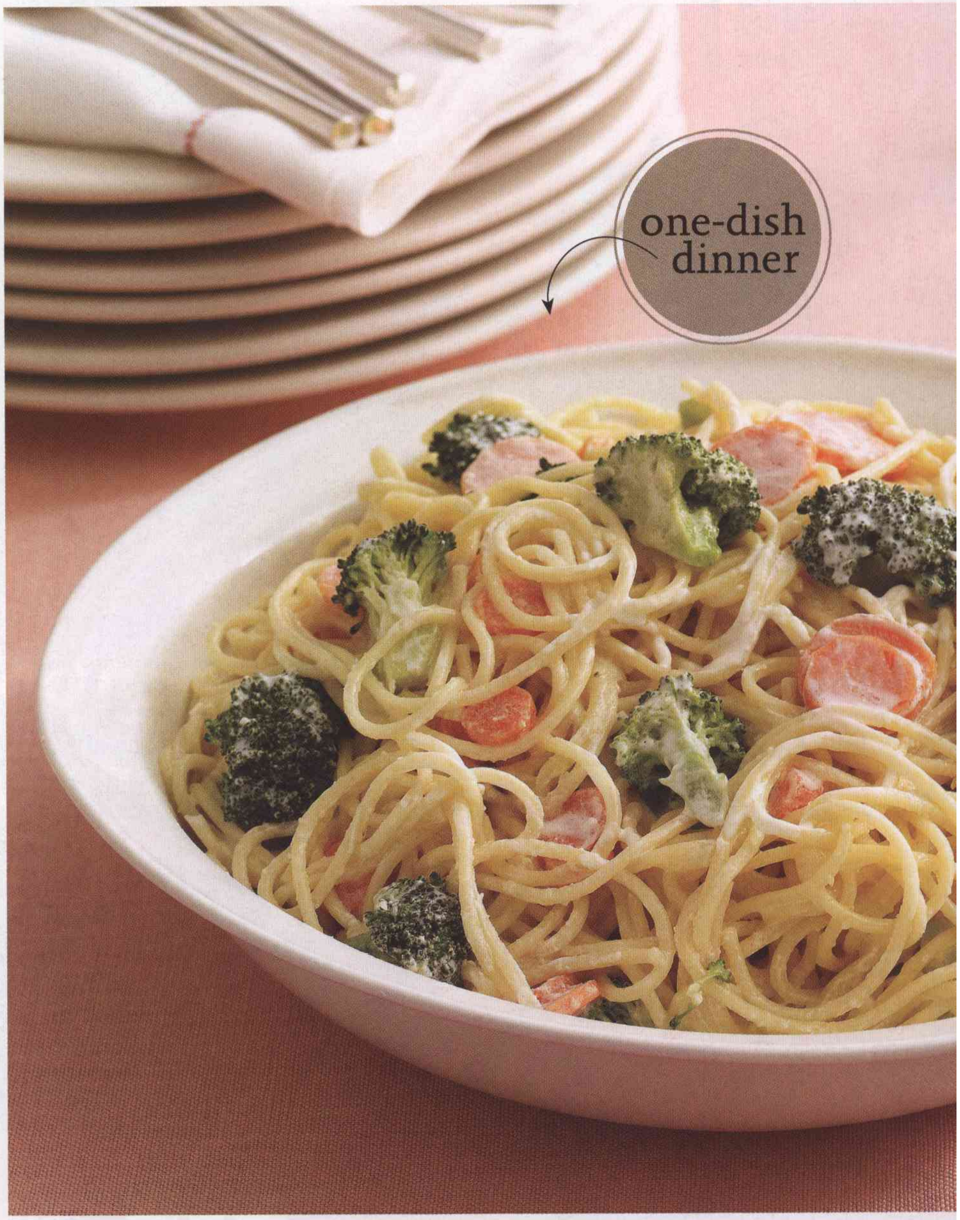
- ¾ lb. spaghetti, uncooked
- 3 cups small broccoli florets
- 3 carrots (¾ lb.), cut into thin slices
- 4 oz. (½ of 8-oz. pkg.) **Philadelphia** Cream Cheese, cubed
- 1 cup milk
- ⅓ cup **Kraft** Grated Parmesan Cheese
- ¼ cup (½ stick) butter
- ½ tsp. garlic powder

make it

COOK spaghetti in large saucepan as directed on package, adding vegetables to the boiling water the last 3 min.

MEANWHILE, cook remaining ingredients in saucepan on medium-low heat until cream cheese is completely melted and mixture is well blended, stirring occasionally.

DRAIN spaghetti mixture; return to pan. Add sauce; toss to coat.



one-dish dinner

check it out!

COOK'S NIGHT OFF

You're off the hook—no kitchen duty tonight, and no tipping either. Just pop a **DiGiorno** Pizza in the oven, like this Classic Thin Crust Four Cheese variety. It has all the fresh delivery taste you love. Make it a meal by serving a green salad or carrots and broccoli and fresh fruit.

know it by heart

easy as 1, 2, 3 (well, close)

Keep this **4-ingredient south-of-the-border dish** top of mind as your weeknight standby.

grab 1 of each

1 LB. BONELESS SKINLESS CHICKEN BREAST HALVES (4 SMALL BREASTS)

1 JAR (16 OZ.) **TACO BELL® HOME ORIGINALS®** THICK 'N CHUNKY SALSA

1 CAN (15 OZ.) BLACK BEANS, RINSED

1 CUP **KRAFT** 2% MILK SHREDDED CHEDDAR CHEESE

saucy mexican chicken

PREP 5 min. **TOTAL** 30 min. **MAKES** 4 servings.

make it

COOK chicken in nonstick skillet on medium-high heat 4 min. on each side or until browned on both sides.

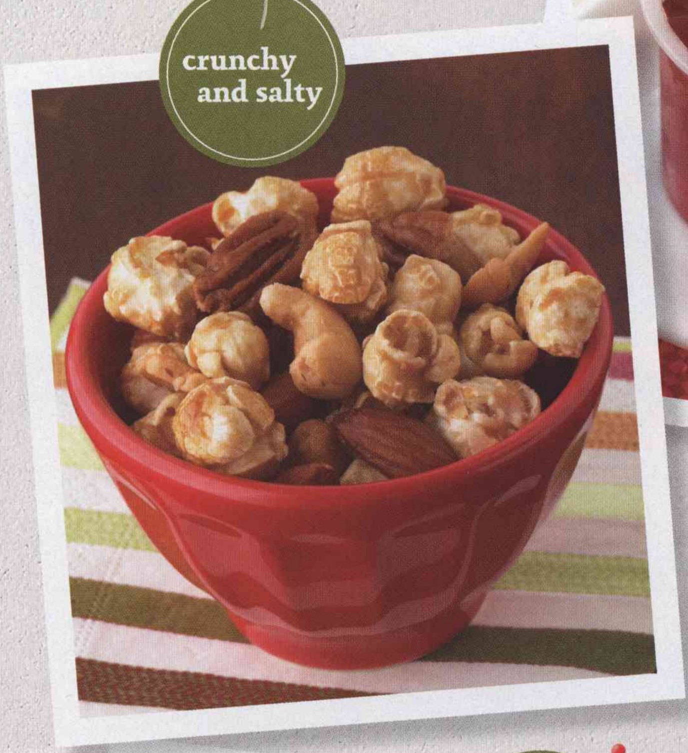
ADD salsa and beans. Bring to boil; cover. Simmer on medium-low heat 5 min. or until chicken is done (165°F).

TOP with cheese. Remove from heat. Let stand, covered, 5 min. or until cheese is melted.

Taco Bell® and **Home Originals**® are trademarks owned and licensed by Taco Bell Corp.

hit the spot

Warm and gooey, sweet and crunchy—whatever you've got in mind, we've got the **perfect pick-me-up**.



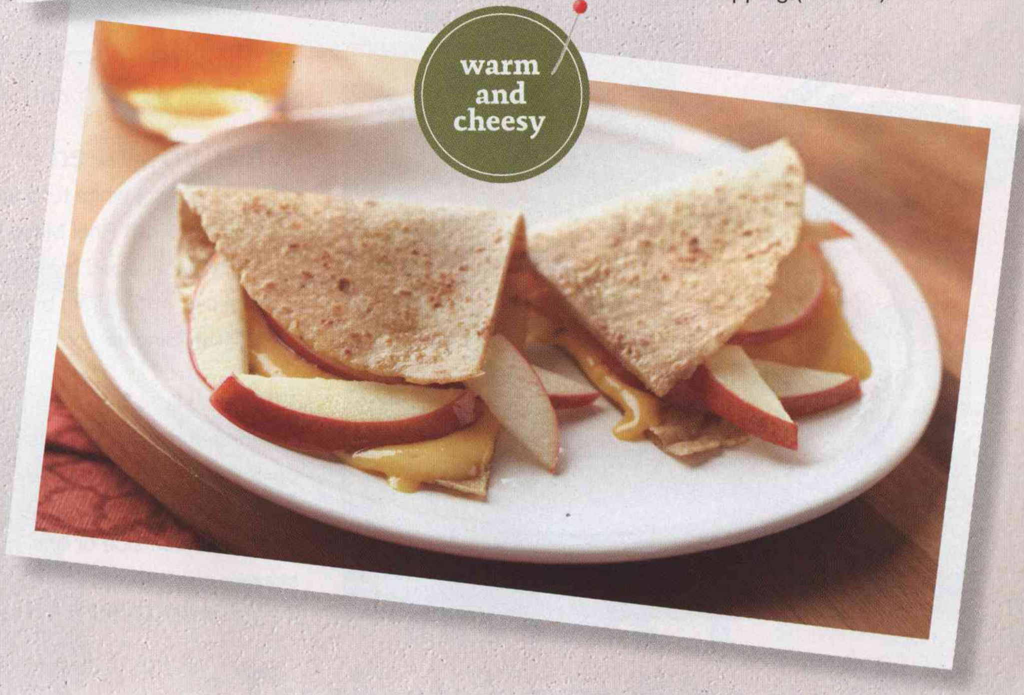
nutty caramel corn mix

PREP 5 min.
MAKES 6 cups or 12 servings, ½ cup each.

COMBINE 5 cups caramel popcorn and 1 (10-oz.) can **Planters** Deluxe Mixed Nuts.

instant gratification

When nothing but classic fruity taste will do, open a **Jell-O** Cherry Flavor Gelatin Snack and top with **Cool Whip** Whipped Topping (in a can).



1-minute apple tortilla

PREP 30 sec. **TOTAL** 1 min.
MAKES 1 serving.

PLACE 1 (6-inch) whole wheat tortilla on microwaveable plate.

TOP half of tortilla with 1 **Kraft** Singles; cover with ¼ cup thinly sliced apples. Fold tortilla in half; cover with waxed paper.

MICROWAVE on HIGH 30 sec. or until Singles is melted.

a weeknight clear

Need some heavenly peace this season? Choose one of these **almost-effortless options**—they're fast, easy and won't set your budget back.

simple pizza supper

Unwind with a yummy hot-from-the-oven pizza, like this **DiGiorno Rising Crust** Pizza – Supreme. Add a green salad, your favorite **Kraft** Dressing and you're ready for a carefree evening.

grilled tuna melt

PREP 5 min. **TOTAL** 11 min. **MAKES** 1 serving.

what you need

1 can (3 oz.) white tuna in water, drained, flaked
1 Tbsp. **Kraft** Real Mayo Mayonnaise
1 Tbsp. chopped green onions
2 slices whole grain bread
1 **Kraft** Singles

make it

MIX tuna, mayo and onions; spread onto 1 bread slice.

COVER with Singles and remaining bread slice.

COOK in nonstick skillet sprayed with cooking spray 3 min. on each side or until golden brown on both sides.

SERVING SUGGESTION: Oreo *Cookies and a glass of milk are the perfect go-withs for this sandwich.*

our favorite RECIPE

pb & chocolate

"It's the holidays: Pie is mandatory. Here's my secret for the best-ever candy flavor combo...definitely a winner at all my get-togethers."

KRAFT KITCHENS EXPERT

Susanne Stark

Share your holiday recipes or find ideas from readers at kraftfoods.com/exchange.

kraft kitchens' pick

peanut butter cup pie

PREP 15 min. plus refrigerating
MAKES 10 servings.

what you need

- 1 pkg. (8 oz.) **Philadelphia** Cream Cheese, softened
- ½ cup plus 1 Tbsp. creamy peanut butter, divided
- 1 cup cold milk
- 1 pkg. (3.4 oz.) **Jell-O** Vanilla Flavor Instant Pudding
- 2½ cups thawed **Cool Whip** Whipped Topping, divided
- 1 **Oreo** Pie Crust (6 oz.)
- 3 squares **Baker's** Semi-Sweet Chocolate

make it

1 beat cream cheese and ½ cup peanut butter until well blended. Add milk and dry pudding mix; beat 2 min. Whisk in 1 cup **Cool Whip**; spoon into crust. Refrigerate until ready to use.

2 meanwhile, microwave remaining **Cool Whip** and chocolate in microwaveable bowl on HIGH 1½ to 2 min. or until chocolate is completely melted and mixture is well blended, stirring after each minute. Cool completely.

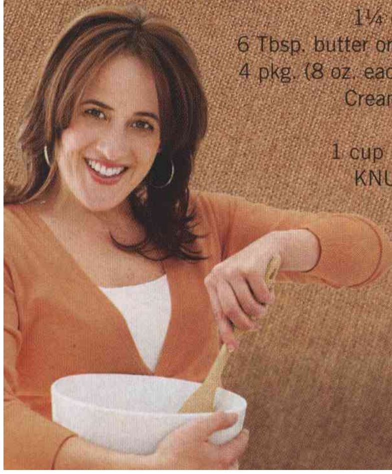
3 spread chocolate mixture over pudding layer in crust. Microwave remaining peanut butter in small microwaveable measuring cup or bowl 30 sec.; stir. Drizzle over pie. Refrigerate 4 hours or until firm.

delicious desserts

that will make everyone thankful

PHILADELPHIA CARAMEL-NUT CHEESECAKE

Prep Time: 20 min. • Total Time: 5 hours 25 min. (incl. refrigeration) • Serves 16



2 cups HONEY MAID Graham Cracker Crumbs
1 cup PLANTERS Cocktail Peanuts, chopped, divided
1¼ cups sugar, divided
6 Tbsp. butter or margarine, melted
4 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
2 tsp. vanilla
1 cup BREAKSTONE'S or KNUDSEN Sour Cream
4 eggs
¼ cup caramel ice cream topping

HEAT oven to 350°F.

LINE 13x9-inch pan with foil. Mix crumbs, ½ cup nuts, ¼ cup sugar and butter; press onto bottom of pan. Bake 10 min.

BEAT cream cheese, remaining sugar and vanilla with mixer until blended. Add sour cream; mix well. Add eggs, 1 at a time, beating on low after each just until blended. Pour over crust.

BAKE 35 min. or until center is almost set; cool completely. Refrigerate 4 hours. Top with remaining nuts and caramel topping.

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Katie Brown is a Lifestyle Expert and Host of Public Television's *Katie Brown Workshop*.

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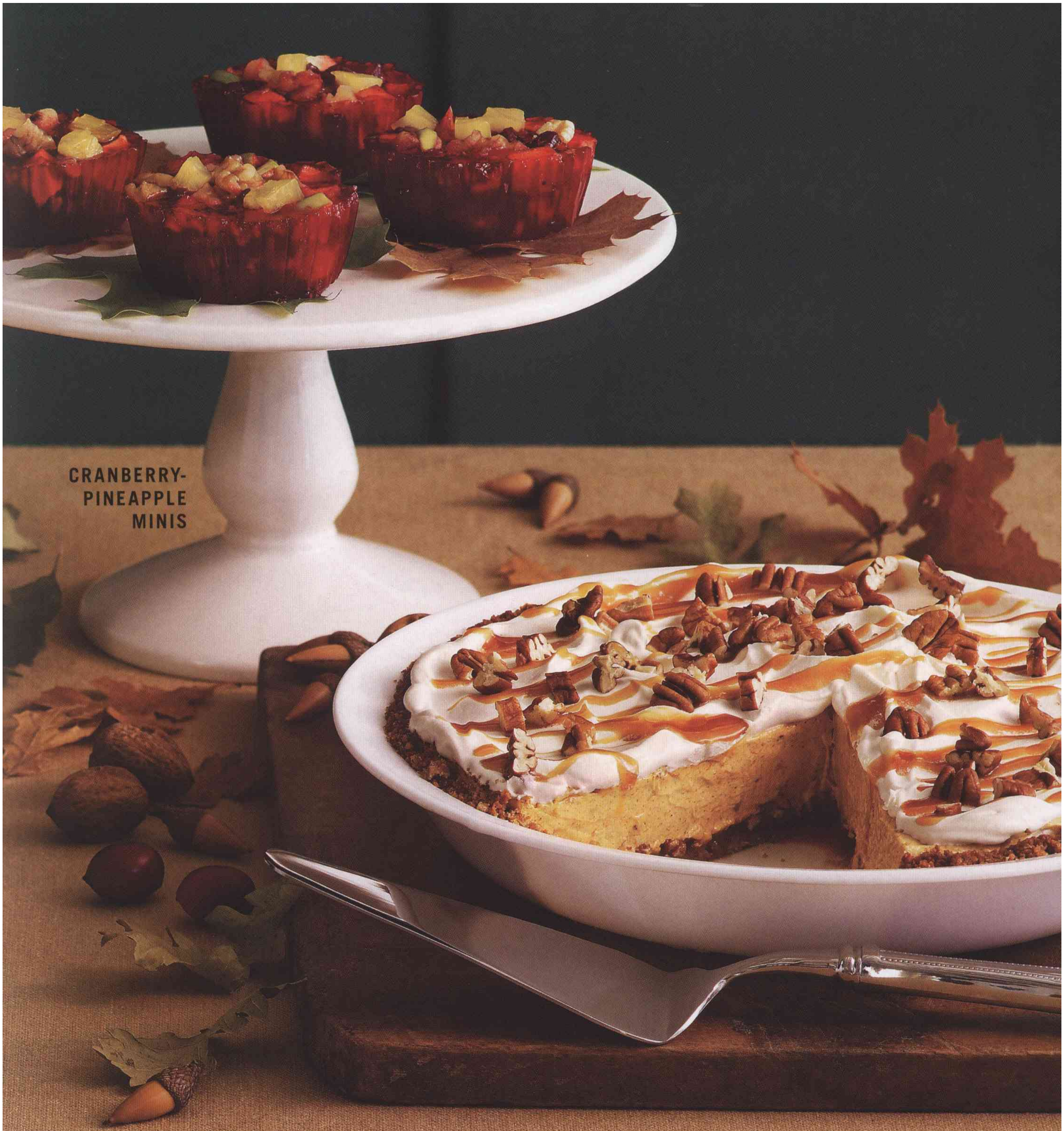

TURTLE PUMPKIN PIE

Prep Time: 15 min. plus refrigeration • Serves 10

¼ cup plus 2 Tbsp. caramel ice cream topping, divided
1 HONEY MAID Graham Pie Crust (6 oz.)
½ cup plus 2 Tbsp. chopped PLANTERS Pecans, divided
2 pkg. (3.4 oz. each) JELL-O Vanilla Flavor Instant Pudding
1 cup cold milk
1 cup canned pumpkin
1 tsp. ground cinnamon
½ tsp. ground nutmeg
1 tub (8 oz.) COOL WHIP Whipped Topping, thawed, divided

POUR ¼ cup caramel topping into crust; sprinkle with ½ cup nuts.

BEAT pudding mixes, milk, pumpkin and spices with whisk until blended. Stir in 1½ cups COOL WHIP. Spoon into crust.

REFRIGERATE 1 hour. Top with remaining COOL WHIP, caramel topping and nuts just before serving.

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